

AIR MYSTERY IS UNSOLVED

Residents of Ohio River Section Cease Search for Blimp Wreckage.

By The Associated Press
GALLIPOLIS, O., Oct. 12.—The mystery of what West Virginians thought was a tragedy of the air was a secret today of the rugged hills across the Ohio river from here.

Several persons said they saw a "blimp crash" and fell into flames in the rough country across the river Saturday, but a search both by plane and on the ground failed to reveal any trace of such an accident. Eastern and midwestern fields reported all of their airships accounted for.

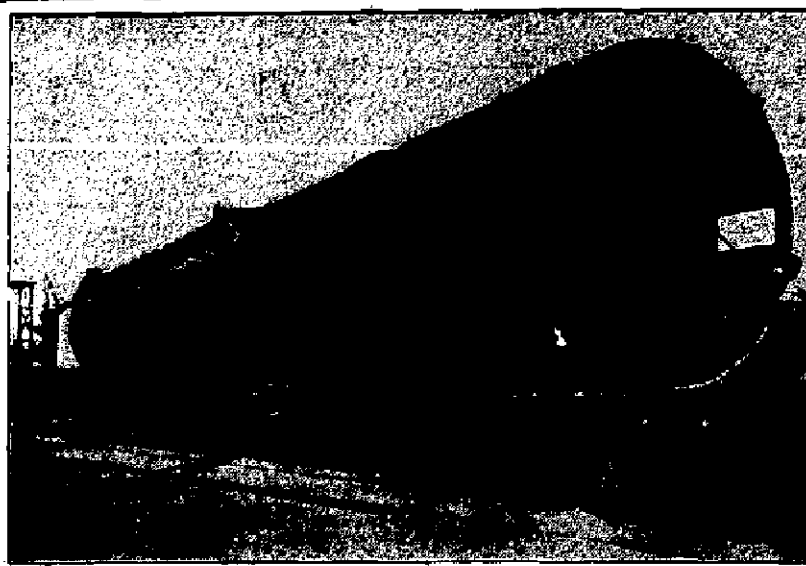
The search was abandoned last night after citizens had tramped through the wooded areas since midnight Saturday and Lieut. D. E. Hodges, pilot at the Gallipolis airport, had made three flights.

Lieut. Hodges offered the only explanation of the mystery. He said residents might have seen a cruising airship throwing off ballast. The falling sacks of ballast might have been mistaken for flames taking to their parachutes and would have given the appearance of smoke reported by those who said they saw a blimp in flames.

The search was started by Dr. Charles K. Holzer, Gallipolis surgeon, and owner of the airport, who said a number of reliable persons had described the supposed crash to him.

Fill Your Bin with good coal from Leffler's

ERIE RAILROAD TRANSPORTS HUGE TOWER; LARGEST EVER HAULED.



A monster welded steel tower, shown above, more than 85 feet long with a diameter of 12 feet 2 inches, and weighing 325,000 pounds—described by the shippers as the largest and heaviest column ever shipped complete by rail, has been successfully transported by the Erie railroad from Barbours, O., to Jersey City, N. J., a distance of more than 800 miles.

The big piece of machinery is what is known as a "bubble tower" or fractionating column to be used in the production of gasoline. It was built by the Babcock & Wilcox Co. at its Barbours shops for its affiliated company, The Lummus Co., as a part of a petroleum cracking unit for delivery to and installation at the Bayonne, N. J., plant of the Tide Water Oil Company.

To transport this exceptional shipment of freight the Erie railroad made use of two of its "well type" or depressed center all-steel heavy duty cars designed by its engineers for exceptional shipments. These specially-built cars, mounted on two trucks of six wheels, can each carry loads of 275,000 pounds, the depressed centers permitting shipments of unusual height. The big tower was carried with its ends resting on two steel rollers or cradles—one on each car, the rollers and tie rods holding the load to the cars weighing 12,500 pounds—the cars being coupled together, thus dividing the weight and permitting sufficient play to accommodate the long load to track curvatures.

The shipment was accompanied by the Erie's transportation and mechanical departments and the shippers, in addition to the usual train crew.

No Rivers
The purpose of this big bubble tower, which was constructed for a maximum operating pressure of 150 pounds per square inch and a temperature of 700 degrees, is in the production of high quality gasoline. The bubble tower receives mixed vapors and liquids and separates out the gasoline. When placed in position it will stand vertically. A feature of this tower is that it utilizes throughout class I welding, in accordance with the specifications recently adopted by the American Society of Mechanical Engineers. There are no riveted seams in the structure. All joints are made by the Babcock & Wilcox process welding so that the complete vessel is a single homogeneous piece. In order to insure the perfection of the welds they were photographed when completed, using X-ray tubes of 250,000 volts. When the actual welding was completed, the tower was placed in an enormous furnace and subjected for several hours to a temperature of approximately 1200 degrees F., so that all internal stresses within the metal were relieved and equalized.

ROY D. MOORE SPEAKS AT PRINTERS' MEET

Brush-Moore Executive Puts Stress on Cooperation in Lima Talk.

The principal address at the Saturday night session of the Ohio Typographical Conference, which met for its forty-ninth semi-annual meeting yesterday and Saturday at Lima, was given by Roy D. Moore, vice president and general manager of the Brush-Moore Newspapers, Inc. He stressed the benefits of better cooperation between executives and composing room employees on newspapers.

Headquarters of the conference was the Barr hotel where the Saturday night business meeting and all other sessions of the conference were held.

Officers Elected
All officers were re-elected for the next year. They are John Ogg, of Springfield, president; Charles Sherrard of Canton, vice president, and George Grouhans of Cleveland, secretary.

Marion delegates to the conference were Fred Haas, president of Marion Typographical Union, No. 673; R. P. Murphy and Bernard Cohen. Haas was named a member of the executive committee, which voiced the appreciation of the delegates to Lima city officials and to officers of the Lima union for courtesy shown them.

Numerous other prominent men were heard as speakers on the program of the conference.

Adopt Resolutions
Resolutions were adopted at the Sunday morning business meeting approving the establishment of a training plant in the Ohio penitentiary at Columbus and opposing all governmental proposals toward crop reductions. A discussion was held of both angles of the five-day working week plan, but no decision was made.

A banquet Sunday afternoon closed the meeting with Herman Weller, mayor of Canton, and John Ogg, president of the conference, among the speakers.

KIRKPATRICK P.T. A. HOLDS FIRST MEET

Teachers Introduced, Program Presented at Meeting in School.

KIRKPATRICK, Oct. 12.—A large number were present at the first meeting of the P.T. A. Friday night. The meeting was in charge of the president, W. H. Knowler. The teachers were introduced, each one responding with a short talk. Rector of Moral, entertained with several musical numbers. Games were played and refreshments of doughnuts, ginger bread and coffee were served.

Rally day was observed at the M. E. church Sunday morning. A short program of music and exercises was presented by the children. Mrs. Grave Miller of Monette gave a reading. A short talk was given by Rev. Mr. Allen, the pastor. Music was furnished by the church orchestra under the direction of Mrs. Ira Beers.

Mr. and Mrs. William Lemke entertained a number of relatives at dinner on Sunday, honoring the twenty-sixth birthday anniversary of Mrs. Lemke.

RELATIVES HEAR OF DEATH OF WOMAN

Word of the death of Mrs. Otto Smith of Winter Park, Fla., was received here today by relatives. Mrs. Smith died Saturday at 5:55 p. m. Her sister, Mrs. Mary J. Marble of Willow street, who was called to Winter Park in July when she was taken ill, was with her.

Besides her sister here she leaves a niece, Mrs. W. A. Wylie of Willow street, two nephews, Karl J. Marble of Forest street and William A. Marble of Willow street, three brothers, Frank Leverenz of Winter Park, Fla., W. E. and F. E. Leverenz of Danville, Ill., her husband and a daughter, Mrs. J. A. L. Glio.

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CITY BRIEFS

Underscore Operation—Mrs. R. H. Single of 621 Cleveland Avenue underwent a minor operation this morning at City hospital.

Operation at Hospital—Myron Ruesler of Agosta was operated on for an abdominal ailment at City hospital.

Appendix Removed—Miss Goldie Reed of 301 West Center street was reported resting comfortably today following an appendicitis operation last night at City hospital.

Card Party—Twelve tables were arranged for euchre at the card party given by the Druids lodge Saturday night in their hall. Awards for scores were won by Mrs. Carl Duffey and Jack Seiders and the door awards were presented Mrs. D. L. Clark. Mrs. Maime Shirk, W. G. Malo and H. W. Shirk. The lodge members will sponsor another card party in one week.

Funeral Today—The funeral of Mrs. Julia Ann Schrock was conducted today at 2 p. m. at her home at 458 Cherry street and at 2:30 p. m. at Calvary Evangelical church. Mrs. Schrock died Friday morning. Rev. E. Radebaugh, pastor of Calvary, was assisted by Rev. Karl W. Patow, of the Prospect street M. E. church. Burial was made in Marion cemetery.

Funeral Services—Rev. R. J. Robinson officiated at the funeral of Mrs. Alice McMichael, colored, conducted today at 2 p. m. at the Park street M. E. church. Mrs. McMichael, a Marion cateress, died suddenly Friday afternoon. Burial was made in Marion cemetery.

Dinner Here—The funeral of Stewart Danner, son of Mr. and Mrs. Carl Danner of 644 Girard Avenue, was conducted today at 2 p. m. at the home. The boy died Friday after a 10 weeks' illness. Dr. C. E. Turley, pastor of Epworth M. E. church officiated. Burial was made in Marion cemetery.

In Pittsburgh—J. E. Stinner, Marion agent for the Pennsylvania railroad and L. R. Winslow, assistant trainmaster, Toledo division, are in Pittsburgh, Pa., today on a business trip.

Noted Flyer Hurt
By Associated Press
CHARLOTTE, N. C., Oct. 12.—Al Williams, famous speed and precision flyer, is in a Charlotte hospital today with injuries of undetermined seriousness as the result of a crash here Sunday in the final program of the All-Southern aircraft pageant.

ONE LOT LADIES' \$5.00 SILK FROCKS \$2.95 to be closed out at

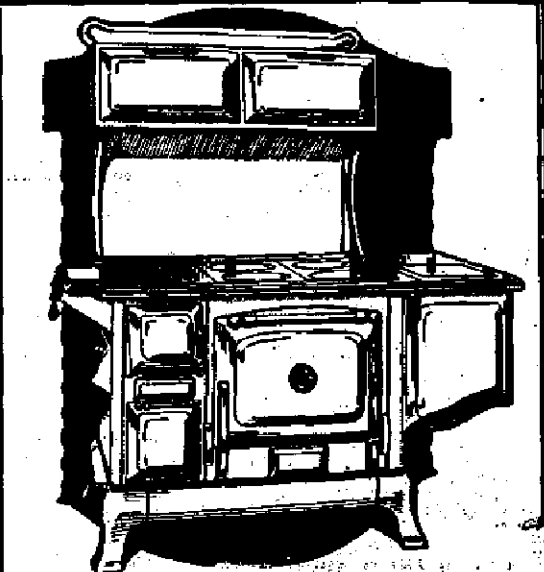
KIDDIES' TWEED SCHOOL FROCKS \$1.19 One piece ensemble effects

BOYS' WARM GOLF SOCKS 23c All new patterns

MEN'S HEAVY WINTER UNION SUITS 95c Perfect fit and comfort

THE JENNER CO.

Important Interurban Time Table Changes
SUNDAY, OCTOBER 11, 1931
ADDITIONAL SERVICE
SECURE NEW POCKET TIME FOLDER FROM AGENT
The C., D. & M. Electric Company



Built Differently from any other Range

The Copper-Clad folks certainly do BUILD that range of theirs.

They've lined it with pure sheet copper to prevent rust. They've given it thermos body construction to keep heat in, and insure better baking. They've given it double walled doors. They've given it an oven braced like a skyscraper—an oven that can't warp or burn through. They've given it concealed hinges and catches. They've developed many other improvements and conveniences that no one had ever thought of before.

Naturally, being built that way, the Copper-Clad is the finest range that money can buy. Yet it doesn't take an awful lot of money to buy one. Come in and see the Copper Clad. Let us show you how easily you can own it.

H. O. CRAWBAUGH
HARDWARE
111 N. MAIN ST.
Exclusive Distributor for
COPPER-CLAD RANGES
Four Finishes—White, Gray, Tan and Green
Porcelain Enamel.
(With high cabinet or high shelf.)

Yes— you can SLEEP

No more sleepless nights caused by nerves. Relax your nerves and you'll get rest. No more tense, wakeful hours with every nerve "on edge." When "NERVES" keep you awake, take Dr. Miles' NERVINE. You will be delighted with the prompt way this time-tested remedy quiets your nerves and helps you sleep. When Nervous Headaches, Nervous Indigestion, Sleeplessness or similar nervous troubles bother you, get a bottle of Dr. Miles' NERVINE and try it. Your druggist will refund your money if you are not pleased with the relief you get.

Large Bottle 51.00
Small Bottle 26.00

At All Drug Stores

Important Announcements

Something of Interest in Every Line

Free Every Tuesday—Free
Ice Cold Bulk Milk—
Call You Can Drink—
Free
DAILY UPTOWN STORE
New dancing class opens Friday night, Schwingers hall, for ballroom dancing. Phone 2774, Schwingers.

SPECIAL CASH & CARRY only.
Any lady's coat 90c.
RELIABLE DRY CLEANING CO.
114 E. Columbia. St. Phone 4274.

MISS EDNA DUTTON ELECTED TREASURER

Marion Star Staff Member Elected to Office.

Miss Edna S. Dutton of The Marion Star was elected treasurer at the closing session of the two-day convention of the Ohio Newspaper Women's association in Cincinnati yesterday. Miss Helen Weishamer of the Newspaper Enterprise association of Cleveland was chosen president, Miss Joan James of the Columbus Dispatch, vice president, Mrs. Edna Moore Bailey of Zanesville, recording secretary, and Mrs. Jane Williams of the Mansfield Journal, membership chairman.

A breakfast, served in the recreational building at Mountaint, preceded the business session yesterday morning, and Saturday night the association had as a guest speaker Mrs. Shellar Lewis. Covers were placed for more than 200 at the banquet Saturday night served at Hotel Gibson, convention headquarters. Yesterday afternoon the newspaper women were guests of George Elliott at her cabin near Cincinnati.

Miss Dutton and Miss Hallie Houck, also of The Star, returned last night from Cincinnati.

GETS \$100 FINE ON DRIVING CHARGE

Tony Barlas, 41, was fined \$100 and costs and deprived of his right to drive for six months by Municipal Judge W. T. Marx this morning when he pleaded guilty to a charge of driving an automobile while intoxicated. Barlas was arrested on north State street yesterday after the car he was driving had run into a trolley car. Barlas escaped injury although his car was badly damaged. It was taken to the garage of the Haberman Chevrolet Co. on west Center street. Barlas is being held pending payment of the fine.

BIRTHS

Mr. and Mrs. Paul Lauderbach of 200 Barnhart street are parents of a son born Saturday at the Frederick C. Smith clinic.

Mr. and Mrs. Alex Kerr of Radnor are the parents of a daughter born last night at City hospital. Mrs. Kerr was formerly Miss Ethel Williams of Claridon.

Mr. and Mrs. C. E. Eckerd of 445 Jefferson street are the parents of a son, Charles Edward, born last night.

ECKERD'S

CUT RATE DRUG STORE
100 S. Main St.
Cigar Special
Tuesday Only
10c Conchman Cigars
5c
6 for 25c

\$3,650 JUDGMENT ASKED BY COUNTY

EUCYRUS, Oct. 12.—Prosecutor J. D. Sears today filed suit in common pleas court asking judgment of \$3,650 from Arthur F. Willoughby and Frank Britton of the Ohio Farms Co.

The money is asked for the support of 77 families imported from Auburn township where the company formed an onion growing colony. The prosecutor says the county was forced to spend that amount for maintaining the families and that the promoters of the project brought the families into the county when they knew they would be unable to make a living. The Ohio Farms Co. recently was taken over by a receiver.

WE RECOMMEND



To help relieve those who suffer from Rheumatism, Neuritis, Stomach and Liver Trouble, Kidney and Bladder Disorders, Chronic Constipation, Nervousness, Sleeplessness and all ailments resulting from an impure blood stream.

STUMP & SAMS
DRUG STORE
Marion.

Interwoven Socks
The Best Wearing
Fine Sox Made
OTHER NEW ONES
2 Pairs \$1.00
KLEINMAIER'S

The Warner Edwards Co.

Give Attention to Your AWNINGS

Now is the time to have your Awnings taken down and properly stored.

Phone 2378 and our Awning Men will call and take care of your Awnings at once.

WE HAVE OUR OWN STORAGE ROOMS

Cooking Special

VOL. LIV.

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NEWSPAPER ARCHIVE

DO YOUR SHOPPING EARLY THIS WEEK

Binco Well-Known Name as Bindley Co. Expands

Local Wholesale Grocery Company Now Distributes 54 Products Under Own Trademark; Established Here in 1905, Has Made Steady Growth.

A quarter of a century of steady growth has developed the Bindley Grocery Co., Marion's only whole-

ADVANCE COOKING REQUIRES SYSTEM

Preparing Meals Several Days Ahead Depends on Choice of Food.

Ambitious to run her household on businesslike lines, a young bride asks whether she can't cook all the meals for two or three days ahead? Yes, everything from the breakfast orange juice to the roast for the third day.

Theoretically this is quite possible, provided food is chosen with that end in mind. But to go ahead and prepare food for three days on the basis of an ordinary menu and depending on last-minute heating or chilling is to spoil a lot of good food. Some things lose flavor by standing. Others of course are all the better if the refrigerator facilities are good.

Meats of some type can be prepared with several servings in mind. Indeed many persons prefer the cold roast lamb of the day before declaring it of superior flavor to the hot meat. A mixed vegetable salad in a spicy dressing will absorb the dressing and be pleasantly pungent a day or two after preparation. Ice-box cake has to be made 24 hours before it is intended for service. Jellies are better the day after, especially if made with fresh fruit.

On the other hand, there are a number of don'ts. Fresh vegetables to be served sliced and raw should be prepared a few moments before serving. Certainly, fruit juices should not be extracted until needed except in emergencies. A jar of orange juice is more practical than a dozen oranges on a camping trip. But the flavor of orange juice extracted a moment before serving, is superior. Lettuce leaves can be washed, placed in a salad bag on ice for a few hours before serving. That will crisp them just right. But if left on ice for a day or two, lettuce will develop the little rust spots. It doesn't spoil, but it does render them unslightly.

Hostess Finds Dieting Guests a Big Problem

"Half of my week-end guests were on a diet," said Elia ruefully, "and I'm more exhausted than if I'd planned gargantuan feasts for three days."

"Sympathetic?" No, not a bit. These were voluntary dieters who wanted to improve their figures or glorify their complexions or were just plain faddy people. Why should I worry about them? But Martha our cook raised a fuss when plate after plate of her choice dishes came back to the kitchen untouched. Everybody so polite. But with the exception of two good robust diners, the others were in the midst of a diet and just couldn't eat anything that contained milk, butter, eggs, sugar, cream, potatoes or red meat and they really didn't care much about green vegetables. What on earth can you do?"

Let Them Starve. "Let 'em go hungry," suggested Jane heartlessly. "I worked out a beautiful system last summer. I used to rack my brains for ingenious tidbits to please dieting guests when they explained why they couldn't eat regular meals. And I worried about them when I saw how little they consumed. Got five gray hairs one summer when the dieting rage seemed to hit everyone we knew. But I rebelled when one of our dear friends brought with her for a week-end visit a pet cat that had to have its diet watched. Couldn't have milk nor fish nor any of the ordinary things fed to cats—and mind you this wasn't a delicate Persian or Angora but just a plain husky alley cat that had been adopted and spoiled."

"After that I had a right about face. No more coddling anybody's diet, unless of course they're really ill. In which case they are usually far more considerate than the faddy dieters."

Should Break Diet. Habitual diners out when they embark on a diet seem to regard it as a personal matter purely that has nothing to do with the hostess. But it does! And it occasionally leads to awkward sessions in the kitchen if the cook is especially capable, and therefore especially sensitive. The guest on a diet should in all courtesy, break his diet when accepting an invitation for dinner. And if the diet is something which he must seriously comply with doctor's orders, no infringement of rules—well then it may be less embarrassing if he comes after dinner than risk an offense to the hostess by rejecting whatever is served. One dieting guest wrecked the

digestions of a whole house party, because he brought along with him the substance he thrived on. He was one of your chronic faddists—had tried the raw vegetable diet, the exclusive meat diet because an Arctic explorer said it was good, and had even starved for a month. He was on a diet when an unexpected hostess asked him down for a week, and he was preceded by a large case, shipped from a big store in town. Being forewarned, he brought with him a week's supply of nuts, not only for himself, but, hopefully, anticipating some converts, he had provided plenty for all.

He was convincing and worked hard at proselytizing, and pretty soon everybody was eating nuts constantly—and very little else at mealtime. With not very happy results.

It's the stern hostess who can make an imminent guest qualify for a visit by demanding that diets be checked at home—unless absolutely imperative.

DINNER PLANNED FOR 6 PERSONS

Roast Beef
Breaded Veal Steak
Mashed Potatoes
Buttered Cauliflower
Bread Plum Jam
Fruit Salad
Mayonnaise
Graham Cracker Pudding Coffee

Breaded Veal Steak (Serving 6)
1 1/2 pounds veal, round or cutlet
1 teaspoon salt, 1/2 teaspoon paprika, 2 egg yolks or 1 egg, 3 tablespoons cold water, 3/4 cups rolled crumbs, 4 tablespoons fat.

Wipe steak with damp cloth. Cut into six pieces. Beat the yolks and water. Dip meat into crumbs then into egg mixture and again into crumbs. Fry in pan. Sprinkle with salt and paprika. Heat fat in frying pan and when hot add and brown meat. Add one-third cup of water. Cover and cook 25 minutes over moderate fire. If preferred this meat can be cooked 35 minutes in moderate oven.

Filling
Four egg yolks 1/2 cup sugar, 1/2 teaspoon salt, 4 tablespoons flour, 2 cups milk, 1 teaspoon vanilla.
Beat the yolks and add the sugar and flour. Add the milk and vanilla. Cook in double boiler until thick and creamy. Stir frequently. Add the vanilla. Pour on top crumb mixture. Top with meringue.

FIND SHORT CUT IN KRAUT MAKING

By The Associated Press
STILLWATER, Okla. — A short cut in krautmaking, which has found favor with many house-

wives, is offered by food and nutrition specialists at Oklahoma A. & M. college.
A teaspoon of salt is placed in a clean quart jar which is then packed tightly with shredded cabbage and filled with boiling hot water. The lid is placed on the

jar but not tightened until fermentation has ceased and the gas has escaped.
Before frying onions first boil them for ten minutes. This prevents them from burning and becoming black.

CLEANER FOR GLOVES
Warm milk in which a high shredded soap has been dissolved. Apply with a piece of flannel while the gloves are on the hands, paying particular attention to the parts between the fingers.

Miss Edna M. Ferguson
of The Star

COOKING SCHOOL

FOR USE AND DEMONSTRATION

Has Chosen

TUROFF'S Thousand Island and Mayonnaise Dressings

Our entire time is devoted to selecting, preparing and serving better foods. Every dish is prepared to suit your individual tastes and pleasures. Highest quality of fresh foods are always used in the preparation of your favorite dish. Our success or failure depends on our pleasing you. Try a Turoff dinner for perfect food satisfaction.

Attend each of Miss Ferguson's lectures if possible, for we feel that the more critical of foods you are the greater will be your pleasure in eating here.

Add some of our Thousand Island and Mayonnaise Dressings to your favorite salad and you will note an added pleasing taste.

"THE ZEST OF THE REPAST"

Delicious dressings for salads, cold and hot in meat, fish, and pleasant relishes for sandwiches.

Introductory Special—8 oz. Jar, 35c—This Week Only

TUROFF BROTHERS

RESTAURANT

"Where Good Food and Good People Meet."

DIAMOND SALE

FOR A SHORT TIME ONLY

We find we are overstocked on fine diamond rings and are offering the following values on certain rings for a few days only. All are from our regular stock and all are very fine quality and perfect stones in both platinum and white gold mountings.

COMPARE THE FOLLOWING

\$500.00 Rings \$395.00	\$225.00 Rings \$169.50	\$135.00 Rings \$95.00
\$400.00 Rings \$295.00	\$200.00 Rings \$149.50	\$100.00 Rings \$69.50
\$350.00 Rings \$249.50	\$175.00 Rings \$139.50	\$ 75.00 Rings \$49.75
\$300.00 Rings \$215.00	\$150.00 Rings \$114.50	\$ 50.00 Rings \$37.50
\$250.00 Rings \$189.50		\$ 35.00 Rings \$24.50

Also a number of fancy dinner rings in platinum and white gold at up to one-half off regular price.

NOW IS THE TIME TO SELECT YOUR RING FOR CHRISTMAS

A SMALL DEPOSIT WILL HOLD ANY OF THE ABOVE RINGS UNTIL WANTED.

Miss Edna M. Ferguson

Has Officially Chosen the Gruen Watch

for the

Marion Star Cooking School

And She Will Demonstrate It Each Day at the School.



Nelson's Jewelry Store

JOHN SPAULDING

141 East Center Street

Miss Edna M. Ferguson
of the
Marion Star Cooking School
as well as her assistant
JEANNE CROUSE
select

STUCKERT'S BEAUTY PARLOR

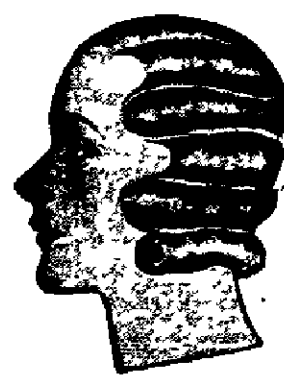
PERMANENT WAVING

SPECIAL FOR A LIMITED TIME ONLY

\$5.50



Will wave beautifully any head of hair, no matter how dry, brittle or hopeless it may seem.
You will be delighted with the soft natural appearance of your hair after you have received this wave. Excellent results positively assured.



FACIAL BLEACHING

STEAM WAVING

FINGER WAVING

MANICURING

ALL KINDS OF BEAUTY WORK

STUCKERT'S BEAUTY PARLOR

PALACE THEATRE BLDG.

PHONE 2571.

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ries of Modern Cook

Never having cooked more than an egg before her venture into real housekeeping, she was appalled at the idea of preparing two meals per day and looked forward resignedly to a period of dismal failures as being inevitable.

However, she did plan to lean heavily on available aids, and there are two sources of help which can dissolve housekeeping terrors. One is generous counsel from trained specialists.

Not only are innumerable reliable books published by individuals, but

the government offers to housewives a great many printed bulletins on every conceivable household subject. These are prepared so simply that anyone who can read and follow instructions can get good results. Properly cooked food is possible to the inexperienced today—it is no longer restricted to the naturally gifted cook or the housekeeper with many years of struggle to her credit.

Helpful Gadgets

Good appearance is part of good cookery. That is a knack with some, but those who just haven't that deft twist of the wrist that gives a touch of elegance to the simplest dish can get the same effect by using the right mechanical aids. It's worth while making a trip every so often to the housewares store merely to examine what's new in the way of helpful gadgets. Sometimes old and tried helps are overlooked or are new to the new housekeeper.

One young bride complained that the simple dishes took such a lot of time—even mashed potatoes were a job. It took so long to pound them to smoothness. So simple a device as a ricer was new to her. She was amazed and delighted at the first demonstration of this simple tool—a few sharp pressures of the handle, and behold, a beautiful mound of fluffy potatoes, much smoother than she could produce by ten minutes of laborious mashing with a fork.

MEALS PLANNED
FOR ENTIRE DAY

Breakfast
Cantaloupes
Cooked Wheat Cereal
Egg Omelet
Buttered Toast Coffee

Luncheon
Orange Brisk Sandwiches
Pineapple Sauce
Dinner
Broiled Veal Chop
Mashed Potatoes
Brown Gravy
Bread Butter
Vegetable Salad
Date Filled Cookies Coffee

Orange Brisk for Sandwiches
2 cups flour, 3-4 cup sugar, 1 teaspoon baking powder, 1 teaspoon salt, 1/4 cup chopped candied orange peel, 1 egg, 1 1/2 cups milk.
Mix ingredients. Pour into greased loaf pan. Let stand 10 minutes. Bake 30 minutes in moderately slow oven. Cool and cut in thin slices and spread with soft butter mixed with white cream cheese.

Filled Cookies (Four Dozen)
1 cup fat, 2 cups sugar, 3 eggs, 3 tablespoons cream, 1 teaspoon vanilla, 3 tablespoons lemon extract, 1/2 teaspoon salt, 1 teaspoon nutmeg, 4 cups flour, 1 teaspoon cream of tartar.

Cream fat and sugar. Add eggs and cream. Beat two minutes. Add rest of ingredients. Shape into roll two inches in diameter. Wrap in waxed paper, store in ice box. In the morning cut off thin slices with sharp knife. On half the slices spread the date mixtures. Cover with remaining slices. Press edges with fork and prick tops of the cookies. Arrange three inches apart on greased baking sheets. Bake 15 minutes in moderately slow oven.

VEGETABLE COOKING AIDS
Soak beans and dried peas overnight in water containing a very little bicarbonate of soda. They will not then require so much cooking. The color is improved if another pinch of bicarbonate is added to the cooking water. The goodness of dried vegetables is best retained by steaming instead of boiling.

HOW TO SPEED UP JELLIES
Jellies will set much more quickly if the mold is placed in a basin of cold water to which a handful each of coarse salt and washing soda have been added. The mold should be rinsed in cold water or brushed with olive oil before the mixture is poured into it.

KEEPING IT FRESH
To keep parsley fresh, dampen a piece of linen well and roll it loosely round it. Put it in a dark cupboard and turn a basin over it. It will remain fresh for ten or fifteen days if the cloth is kept wet.

A coffee "wake-me-up" is the newest and smartest note in entertaining the overnight or week-end guest. The guest is served a demitasse of black coffee just after awakening.

All
ruits
and
getables
sed in The Star
ing School

Are Selected From
Our Large, Fresh
Stock

Our stock of Fruits and Vegetables is always fresh and as complete as is possible to obtain. Our prices are as low or lower than elsewhere and your purchases will be delivered if desired.

MISS EDNA M. FERGUSON
of the
STAR COOKING SCHOOL

has selected our fruits and vegetables for their freshness and quality. Every housewife will do well to make her purchases, here, too.

hrift Market

uth Main St. Phone 2004.
Robino Nicolosi, Prop.



the new Vitality shoes.
Smart to look at
A joy to wear



Attend the
MARION STAR COOKING SCHOOL
And Hear What
Miss Edna M. Ferguson
Has to Say About the

New Vitality Shoes

Startlingly new and different. Vitality Shoes combine advanced style with welcome foot contentment. An array of models in the latest leathers—styled for every occasion. Sizes 2 to 10—AAA to EEE. Combination lasts and narrow heels. Goodyear wells.



Built according to the new "Vitality Principle," these shoes support the arch and steady the foot—hold your feet firmly and gently—fit with cushioned comfort.

To the active modern women of today, Vitality is a precious possession—and Vitality Shoes impart the poise, grace and buoyancy that mark the woman of fashion. We will be pleased to merely show you.

\$5 and \$6
Smart & Waddell

So, Main St. and E. Center St.



ver Have Fine Linens Been Priced So Low --- We Bought Them From a Well Known New York Importer at Prices
Ridiculously Low, We Could Not Resist --- It is Indeed an Opportunity That You Just Can Not Afford to Miss.

On Display at the Cooking School This Week, the Newest Novelties in

Colorful Italian Linen Sets

part new colorful awning stripes, novelty
ck patterns and graduated stripe borders.
ven colors, guaranteed fast; also Present
awn works on Italian linens. Smart colors
green, orange, tango, blue and black stripes.
x34 in. cloths with 6 napkins to match. Very
ocial at

\$4.95 Set

Imported Pastel Linen Damask, Hemstitched Dinner
Sets, so Smart and New at \$6.95 to \$19.50

You'll Say They're Worth Twice the Price

ancy Imported Jap Teapots

49c

Beautiful shade of blue decorated
in colorful designs—teapots
which have gold by the
thousands at \$1.00. Special
sale price, 49c.

36 in. Lunch and Breakfast Cloths

super special in 36x36 in. fast color
rinted Lunch or Breakfast Cloths, in
reen, blue, rose and gold, tomorrow
t only

25c

Aluminum Cake Cover Sets

69c

Two piece air tight alu-
minum cake cover sets
made of polished alu-
minum with rubber gaskets
to keep out air and moisture

LINENS!

Featuring a Truly Remarkable Value in
Hemstitched Irish Linen Damask Dinner Sets

64x84 in. Dinner Cloth with Six 18 in.
Napkins, An Unusual \$10.00
Value At Only

\$6.95

Laundered Ready To Use

Pure Irish Linen, now with double Baltic Damask, lovely designs in Brown
Peppercorn, Phlox and Chrysanthemum, beautifully hemstitched, laundered ready
to use, and so specially priced at \$6.95 a set.

Other White Irish Linen Satin Damask Dinner Sets in all sizes at \$3.95 up to \$19.50

Collado and Borani Laces
35c to \$3.95

72x90 in. Collado Lace Damask Cloth \$3.95
54x72 in. Collado Lace Damask Cloth \$2.95
Borani to Match at the same

18x36 in. Collado Lace Napkin 40c
18x36 in. Collado Lace Napkin 50c
18x36 in. Collado Lace Napkin 60c
18x36 in. Collado Lace Napkin 70c
18x36 in. Collado Lace Napkin 80c

Imported Silk Tapetes
29c to \$9.95

Silk in. Imported Tapetes
Very Special at
\$1.95 in. Imported Tapetes
Very Special at
\$2.95 in. Imported Tapetes
Very Special at
\$3.95 in. Imported Tapetes
Very Special at
\$4.95 in. Imported Tapetes
Very Special at
\$5.95 in. Imported Tapetes
Very Special at
\$6.95 in. Imported Tapetes
Very Special at
\$7.95 in. Imported Tapetes
Very Special at
\$8.95 in. Imported Tapetes
Very Special at
\$9.95 in. Imported Tapetes
Very Special at

Super-Values in LINENS

54x54 in. Pure White
All Linen Satin
Damask Cloths \$1.00

51x51 in. and 54x72 in.
Hand Blocked Fast Color
All Linen Cloths 79c

Hand Emb. Pastel Colored Bridge Sets, Special 79c
Fast color, green, peach and blue, 4 napkins

All Hand Bridge Sets, variety of styles at \$1.00 to \$2.50

Italian Linen Dinner Set, Special \$15
72x90 in. banquet cloth with 12 napkins to match,
a very elaborate set for only

Exceptional Pewterware Values

Pewter and stainless steel
the new pattern, imported
from Germany, glass, plastic,
etc., beautiful designs,
excellent quality, and
at very low prices.

China and glassware
the new pattern, imported
from Germany, glass, plastic,
etc., beautiful designs,
excellent quality, and
at very low prices.

LIBERAL GIFTS FROM LOCAL MERCHANTS

Marion County Women Contribute Time Tested Recipes

and county women, in culinary ability, the time in making each section a contributing some of their "best" recipes. The below all were sent through the courtesy of the Ladies' Aid Missionary societies.

Real Cookies
Unsalted sugar, 3 eggs, 4 tablespoons 2 cup seeded raisins, 2 cups flour, 1 tea- spoon soda. Drop in before the flour. ovens spoon. Drop in from a teaspoon. oven.

Pearl Squares
Agave.

See Chips
pared and sliced on live pt. of granulated a half pint of wa- of alum the size of at sugar and water then put in quince y minutes from the n to boil. Put in utes before remov- Mrs. Jesse.

See Bread
tatoes in 1 pt. water, add 1 qt. lukewarm water, 1 cup su- 1 egg, 1 tablespoon yeast dissolved in Add enough flour to dough knead well, edness raisins, milk t. Keep in warm t. In morning twist in pans and let rise and bake a golden Mrs. M. S. Stoltz.

See Pickles
Unpeeled chunked a large pan with 1 ar, 2 cups of gran- teaspoon of salt, 2 mustard seed. Heat low fire. Can. t. Stoltz, Franconia avenue.

See Noodles
lk, 1/2 cup short- noon nutmeg, 1 tea- cup sugar, 1 egg, 1 cup lukewarm wa- ur. Scald the milk the shortening, salt, veg. Cool until luke- the egg lightly yeast cake dissolv-

ed. Add enough flour to make a stiff dough (about 5 cups) and let stand until doubled in bulk. Knead and roll, cut with a doughnut cutter.

Place the doughnuts about 2 inches apart on a floured board and let rise until doubled in bulk. Fry in deep fat and drain on ab- sorbent paper. Roll in sugar.

Mrs. Dorothy Black, Marion, R. F. D. No. 2.

Glutted Rice
Two packages of lemon jello, 1 cup of diced or crushed pineapple. Measure pineapple juice and take that amount of hot water out when measuring hot water to dissolve jello. One cup of uncooked rice, cook well and bland. When jello starts to set beat hard, then add rice and crushed pineapple juice, 1 bottle of red cherries cut fine and 10 cents worth of marsh- mallows cut fine. Nut meats may be added. (Will serve with or without whip cream.)

Mrs. W. L. Baker, 217 Franconia avenue.

Drop Cookies
Cream together 2 cupful brown sugar and 1 cup shortening (1/2 butter and 1/2 lard), add 1/2 cup water and same of coffee, 1 teaspoonful soda dissolved in the coffee, 2 beaten eggs, 1 cupful seedless raisins, 4 cupful of flour and 3 tea- spoons baking powder sifted to- gether. Flavor with vanilla, drop onto baking tin with teaspoon and bake in quick oven.

Mrs. M. Starnes.

Sandwich Spread
Eighteen mangoes (ripe and green), 6 onions, 6 large pickles. Grind all, then add 3 cups of vine- gar, 3 teaspoons of salt, 1 1/2 cups of sugar. Cook this until done and add following dressing: 6 table- spoons of butter, 6 tablespoons of flour, 3 tablespoons of dry mustard. Stir to a paste add a little water if necessary. Then seal in small jar. On opening, ground meat added to this and a little vinegar and water makes a delicious winter filling for sandwiches.

Mrs. W. L. Baker, 217 Franconia avenue.

John Marzetti
One and one-half lbs. lean pork, 1 good sized onion, 1 stalk celery, 1 small can mushrooms, 1 can to- mato soup, noodles made from 2 eggs. Cut fat from pork and fry. Cut lean meat in cubes, add to fryings and cook. Add onion, di- celery, mushrooms, tomato soup and 1 cup

water. Salt to taste. Cook until vegetables and meat are tender. Mix above with noodles that have been cooked in salt water and drained. Put in baking dish, cover with grated cheese. Bake one-half hour.

Margaret C. Adams, 365 Delish avenue.

Oatmeal Cookies
One cup sugar, 1 cup butter or lard, 4 tablespoons water, 2 eggs.

Imitation Baked Apples Almost Like Real Thing
With or without skin—which makes the better baked apple? True, the skin does impart a pleasant flavor, but many insist that the apple baked without its skin is flakier of texture.

Large apples are best for baking, and these not absolutely ripe have the tartness that improves with cooking. Of course, all apples should be well cored, not a bit of pulp or seeds left. Fill center with white or brown sugar, or seedless raisins. Place in a buttered bak- ing dish, large enough to hold all apples without their touching each other. Cover bottom of pan with water to prevent burning and bake in a moderate oven for about 45 minutes, depending on size of apple.

Well-flavored apples need no ad- ditional seasoning—just a little white sugar during cooking. If however, the apple is a bit flat, then additional flavoring like brown sugar, raisins, dates, cinna- mon or nutmeg plus a few drops of lemon juice will improve its taste.

Here is a method of preparing apples to resemble baked ones, but without the use of the oven. **Whole Cooked Apples**
5 or 6 medium size apples, 1 cup sugar, 1/2 cup water, 1 cup brown sugar, 1 tablespoon butter, 3 table- spoons milk, 1 teaspoon gelatine. Cook to a syrup the white sugar and water. Add the pared and cored apples, whole, and simmer until apples are tender. Soften the gelatine in two tablespoons of cold water, then dissolve in the hot apple liquid. Cook together the brown sugar, milk and butter until thick. Serve as a sauce, pouring over the hot apples.

If desired, halved or chopped walnuts, almonds or pecans can be added to the brown sugar mixture and poured in the cored apples just before serving.

1 cup chopped raisins, 2 cups eat- meal, 2 cups flour, 1 teaspoon soda, 1 teaspoon cinnamon.

Mrs. Fred Becker, 321 Windsor street.

Fruit Fodder
One-half cup sugar, 1 tablespoon butter, one egg, beaten, 1/2 cup milk, 1 cup flour, 2 teaspoons bak- ing powder. Mix and pour over fruit that has been placed in a well oiled pan. Bake in a moderate oven until fruit is tender.

Mrs. Starnes.

Apple Butters
Nine pounds of apples after peeled. Cook with just enough water to stew. Run through sieve, add 5 cups of sugar (brown) 1 pt. of vinegar. Cook in oven 4 hours.

add little cinnamon before can- ning. This requires very little stirring.

Mrs. W. L. Baker, 217 Franconia avenue.

Oatmeal Drop Cookies
One cup granulated sugar, 1/2 cup butter, 2 eggs, 1/2 cup sweet milk, 1 cup seeded and chopped raisins, 2 cups oatmeal, 2 cups flour, 1 tea- spoon soda dissolved in milk, and added just before the flour. Drop on pan and bake in slow oven.

Mrs. M. Starnes, Marion, R. F. D.

Tomato Sauce Cakes
Two tablespoons of butter, 1 cup of sugar, cream, open can of to- mato soup stir in 1 teaspoon of soda. Add to mixture 2 cups of

flour measured after sifted, 1 tea- spoon of cinnamon, 1 teaspoon of cloves, 1 cup of raisins, 1/2 cup of nut meats. Bake in loaf in mod- erate oven.

Mrs. W. L. Baker, 217 Franconia avenue.

TASTEFUL CRIMES

Orange juice as a substitute for vinegar will give a new and deli- ciously piquant flavor in French dressing. Select the thin-skinned yellow oranges when, as here, the amount of juice is the first consid- eration. These are always the better.

Juices or blanchmanges will set more quickly in hot weather if you stand the basin or mould contain- ing them in a bowl of water in which equal parts of ordinary salt and washing soda have been dis- solved.

A strip of lemon peel boiled with old potatoes will keep them a good color.

Apple Pie Wins First Place as Favorite Dessert

Pie is the favorite dessert of American men and apple pie gets the majority of votes. One smart American woman who chose to live in London but had to find a means of livelihood there opened a pie shop which is flourishing with great profit.

The American housewife who en- joys catering to her husband's de- sires has found the pie an- other means of getting more milk into his diet. So she skillfully man- euvres his taste from apple pie to a variety of cream pies, which are not only tasty, but nourishing. A smooth cream pie may be made with evaporated milk if you have not fresh.

Maybe you have speculated on how the expert pie-maker obtains

the glass on her pie crust. Brush the upper crust of a two-crust pie with concentrated evaporated milk or fresh milk, and it will produce that same glass.

PIE IS FAVORITE IN SCHOOL LUNCHES

By The Associated Press
DETROIT—Lunches with come and go, but pie is here to stay.

So rated the board of education after a lively debate here. Mrs. Laura Osborn proposed elimination of that dessert from school lunchrooms, claiming it is "rude" to digestion.

But Dr. Hurt R. Shurly promptly protested.

"The pie is a grand old American institution," he said. "Children have been raised on pie for 100 years, and the American child is a pretty healthy specimen."

Pies will not settle on a window which has been washed over with paraffin.

THE MARION FURNITURE CO'S

THE REGAL ELECTRIC WASHING MACHINE

Is the Choice of Miss Edna M. Ferguson

\$59.50



Hear Miss Edna M. Ferguson, Home Economist, at the Marion Star's 7th Annual Cooking School.

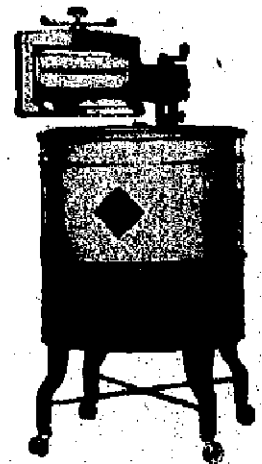
The most popular electric washer in Marion, because it has all the neces- sary features for doing the job quick- ly and easily—embodying all the fea- tures of a washer selling at a much higher price.

NO INTEREST NO CARRYING CHARGE

NOTE THESE FEATURES:

Full Size Porcelain Tub.
Nationally Advertised Level Wringer.
4 Position Wringer Adjustment.
Rust Proof Wringer Case.
Center 3 Blade Gyrator.
Greaseless Wringer Gear.

LIFETIME GUARANTEE



3 PIECE

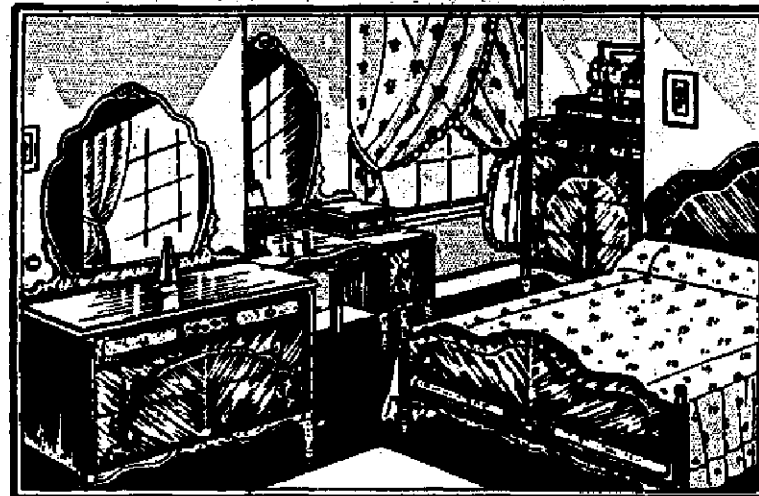
BED ROOM SUITE

\$69.00

EASY TERMS

NO CARRYING CHARGE

A large suite beautifully finished in walnut with heavy maple overlays. Dust-proof top and bot- tom—center drawer guides—Dresser or Vanity—Bed and Chest.



8 PIECE

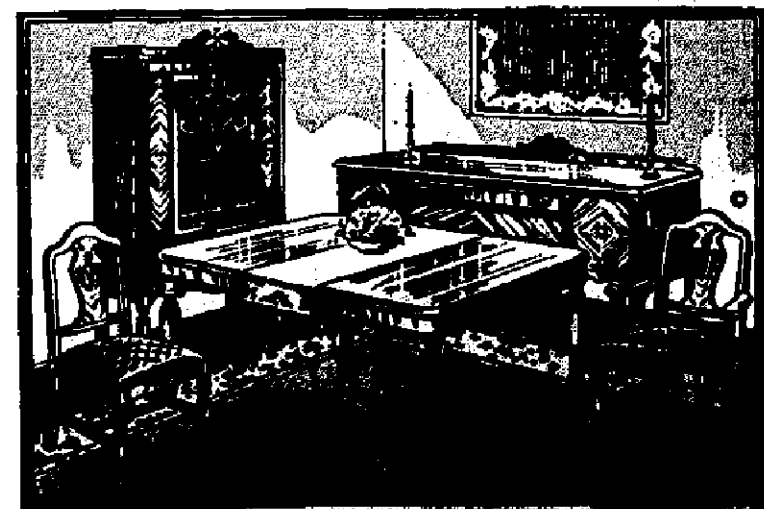
DINING ROOM SUITE

\$59.00

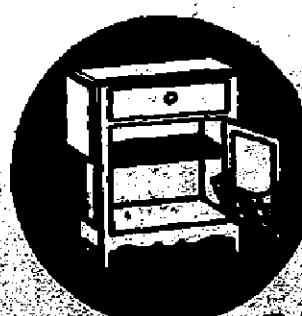
EASY TERMS

NO CARRYING CHARGE

Eight magnificent pieces in a handsome walnut veneer. Massive buffet, large extension table, 5 diners and a host chair—all for only \$59.00.



Drop Leaf Cabinet Base



Serves as kitchen cabinet or well as living room table.

\$6.45

For sale of three attractive color cabinets. Also, attractive and useful. See the thing for your kitchen. They are sold and will be replaced with new patterns.

4th Street, Marion, Ohio

THE MARION

"Bowe's High Quality Always Maintained"

Bowe's

ICE CREAM

... A Favorite in any form

ICE CREAM SHERBETS
MOULDS ICES

Brownie Bar—Popsicles—Snowy Jo

Fancy Moulds

For Every Occasion.

Phone 4197

Individual Moulds on display every day at the Marion Star Cooking School.



Bowe's
ICE CREAM

Why will you attend the Cooking School?

To Discover New Conveniences—To Learn New Ways To Economize

With
**ELECTRIC
REFRIGERATION**
SAVINGS
are
CONSTANT
the year 'round



Why wait for
CONVENIENCE and ECONOMY?
Save Money On Your Groceries!

Electrified Refrigeration Permits Quantity Buying on Bargain Days

Your Savings on Food Costs Will Meet the Monthly Payments on Your Refrigeration.

Protect the Health of the Kiddies—their resistance is lower in winter—give them good, pure, clean, protected food.

General Electric Features Three Year Guarantee

Sliding Shelves—makes all food instantly accessible. Saves time and labor.

MONITOR TOP—houses the simple mechanism—hermetically sealed and permanently oiled—protected against air, dirt, and moisture.

FAST FREEZING—Adjustable dial on top of cabinet speeds freezing of ice and desserts.

3 ZONES OF COLD—(1) for fast freezing, (2) for cold storage, (3) for food compartments. A fourth zone for moist cold storage of vegetables can be had with the SEALDRIP container.

ALL-STEEL CABINET—Porcelain-lined. Rounded corners, easy to clean. Beautifully modern in design—"at home" in any kitchen.

GREATER STORAGE CAPACITY—almost food storage space for outside dimensions. No cabinet space is taken up by mechanism.

SIMPLE INSTALLATION—plugs into nearest convenience outlet same as an electric fan. Is easily movable.

LOW OPERATING COST—General Electric design employs a smaller motor, using less current.

Small Down Payment—Balance Monthly

GENERAL ELECTRIC
ALL-STEEL REFRIGERATOR

DOMESTIC, APARTMENT HOUSE AND COMMERCIAL REFRIGERATORS, ELECTRIC WATER COOLERS

HARRY W. HABERMAN

136 S. Prospect St.

C., D. & M. ELECTRIC CO.

198 S. Main St.

Sanitization Biggest Development in Dairying

of New Method of Purifying Milk About 1900
ible for Introduction of More New Equipment
Methods Than Any Other Single Factor.

development in the
in the opinion of
ly, general manager
dairy Co. is pasteur-
since his arrival in
duced more new
methods than any
factor.

housewife has this
link for the sanitary
tilling milk which re-
former method of
distribution from
from which the milk
to quart bottles or
a container was of-
women along the

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be in a dairy produ-
of 4,000 quarts of
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various milk routes.
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washes, fills and cap-
tles of milk as hour
operation. In the
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bottles, eight sepa-
are used. They are
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an alkaline solution,
with fresh water
step of two steriliza-
heat and the last by
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and capped at a re-
which is pumping,
concurrency of the op-er-

making changed
portion of the dairy
into just as important
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and wrapping of the
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sales in bulk or rolls.
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ter only five per cent
action of the former
milk or roll.

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more than 88 per cent
in the quartered
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a package.

churns as used at
dairy produce 1,000
tter in a process re-
water and a half from
cream. It is placed in
the time it is removed
molds. These molds

DAIRY PRODUCTS INDUSTRY FACTS

The dairy products industry represents the largest branch of agriculture.

The Prosperity of the south depends upon cotton; that of west on wheat, but these two crops combined do not have a dollar value to the farmer equal to that of dairy products.

The dairy industry is greater than the automobile trade; dairy, poultry and eggs together form a greater combination than the automobile and steel industries combined.

Butter has become an international commodity. It is almost as fluid as gold and more so than wheat. This was shown when the wheat market failed for the butter market was stable.

The above are excerpts from a speech made in 1925 by A. W. Wentworth of Columbus before a meeting of the Ohio Dairy Products Association, of which he was secretary.

AN ATTRACTIVE TRIO OF MEALS

Breakfast
Grapefruit
Egg Omelet
Buttered Toast
Lunch
Tomato Soup
Pickles
Spiced Cookies
Dinner
Broiled Hamburg
Buttered Potatoes
Cucumber Pickles
Bread
Head Lettuce and Mayonnaise
Apple Roly Poly
Coffee

Cucumber Pickles
One-half peck cucumbers (4 inches), 1/2 cup grated horseradish, 2 cups sugar, 1/2 cup mustard, 1/2 cup celery seed, 1/2 cup white mustard seed, 1/2 cup dark cinnamon, 2 tablespoons whole cloves, 1 teaspoon powdered alum, 2 quarts vinegar.
Wipe off cucumbers with damp cloth. Place in deep earthenware jar. Sprinkle with horseradish. Mix rest of ingredients and boil one minute. Pour over pickles. Hold in place with weighted plate.

Apple Roly Poly
Two cups flour, 2 tablespoons baking powder, 1/2 teaspoon salt, 1-1/2 cup lard, 5 tablespoons water.
Mix flour, baking powder and salt. Cut in lard with knife. Mixing with knife, add water. When soft dough forms, pat out on

SUPERIOR FLAVOR IN FRUIT CATSUPS

Grapes and Gooseberries Rank in Preferred List of Ingredients.

Fruit catsups have a particularly rich flavor of their own, rather superior to the vegetable pickles which depend on tart spicing. Grapes and gooseberries are perhaps the preferred fruit for catsup-making and are a delightful accompaniment to such meals as lamb, duck, turkey. One can put up a few quarts at a time without much trouble, and if this is done several times during the season there will be quite a comforting array on the preserve shelf by the Fall.

Grape Catsup
Ten pounds grapes, 3 1/2 pounds sugar, 3 cups cider vinegar, 1 tablespoon allspice, 1 tablespoon cinnamon, 1 tablespoon ginger, 1 tablespoon cloves, 1/2 tablespoon salt.

Clean and stem grapes and then place in a large agate saucepan. Bring to a boil, then force through colander. Four back into saucepan, add other ingredients and cook for 30 minutes longer. Pour into small hot sterilized jars and seal.

Gooseberry Catsup
Four quarts gooseberries, 2 pounds sugar, 1 cup vinegar, 2 teaspoons cinnamon, 1 teaspoon cloves, powdered, 1/2 teaspoon ginger, 1 teaspoon salt.

Clean and stem gooseberries, then pound with potato masher. Cook this pulp with other ingredients for 30 minutes. Pour into small sterilized jars and seal. Large, perfect berries, even if not thoroughly ripe, will yield a better flavor than the small ones.

In putting up catsups for home use it is more expedient to fill many small jars than a few large ones. Then one jar will be consumed at one service, and no chance to weary of a left-over relish in the larder.

Doured bread until dough is 1/2 inch thick. Spread with the apple mixture.

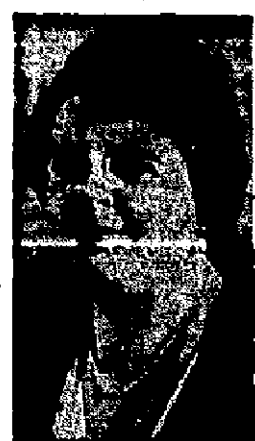
Apple Mixture
Two cups sliced apples, 2-3 cup sugar, 1 tablespoon flour, 1 teaspoon cinnamon, 3 tablespoons butter.

Mix ingredients and spread on soft dough. Roll up tightly, fit into greased loaf pan. Bake 30 minutes in moderate oven. Unmold carefully and serve in slices one-inch thick.

When preparing fruit salad sprinkle bananas, peaches, pears and apples with lemon juice and sugar, as soon as they are cut. This helps to prevent discoloration.



Kline's
HAVE BEEN CHOSEN BY
Miss Edna M. Ferguson



To Furnish The Smart Wash Dresses, Morning Frocks - Smocks and Hoover Aprons For The Marion Star COOKING SCHOOL



SEE THESE SMART AND PRACTICAL FROCKS ON LIVING MODELS EVERY DAY AT THE COOKING SCHOOL

Just Received Over 1,000 NEW FALL WASH FROCKS

98^c

We are sure that you will be amazed at these new Fall Wash Frocks. Every one is guaranteed fast color and dyed, every one is of the best workmanship, and are dresses that you will be proud to wear. They constitute a special purchase made for Cooking School Week, at reduced price.

Come to our store and to the Cooking School expecting to see the finest array of Wash Dresses, Morning Frocks, new Fall color Broadcloth Smocks and better Hoover Aprons than ever before offered at this price. We guarantee them to be just as good as the ones you paid twice as much for last year.

ON SALE ON OUR MAIN FLOOR

Knitted Suits and Dresses

Are The Hit of The Season

First choice for bathroom, school, street and sport. These smart Knitted and Jersey Dresses will find a prominent place in your winter wardrobe. You will want several of these, at this low price.

\$1.98

These new Suits and Dresses come in fascinating knitted textures...and in smart jersey with the widest flared skirts and low. As truly tailored as you please! And the prices are the lowest in town.

ON SALE IN OUR NEW BARGAIN BASEMENT

TUESDAY IS ALWAYS

BARGAIN DAY

IN KLINE'S BARGAIN BASEMENT

TOMORROW WE OFFER MANY BARGAINS FOR THE THRIFTY HOUSEWIFE

Bed Sheets
Fully Bleached
These sheets are new from Scotland and dress in excellent quality.
54

Living Room
New Living Room Furniture
Sofa, chairs, etc.
at low prices.

Breakfast
New Breakfast Furniture
Tables, chairs, etc.
at low prices.

Dinner
New Dinner Furniture
Tables, chairs, etc.
at low prices.

Announcing COMMUNITY CHINA

In the

Grosvenor, Noblesse, Deauville Designs By the Makers of Community Plate

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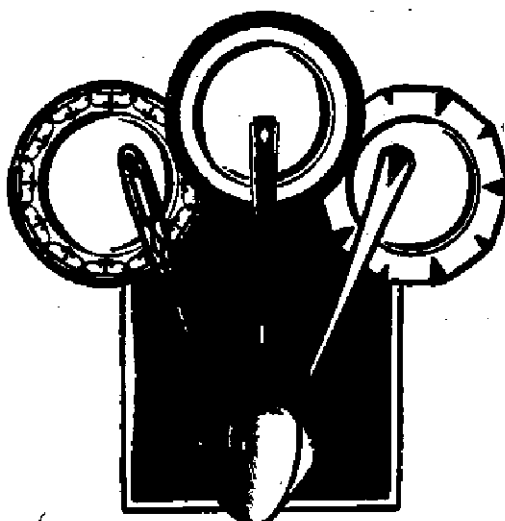


Miss Edna M. Ferguson
Home Economics Expert at the Marion Star Cooking School

We will have on display Community Plate Silver and China.

ON SPECIAL COOKING SCHOOL TERMS

AS LOW AS



1,000

FREE

Souvenirs to Those Who Attend the Cooking School

And to those attending the

Conference meeting of the Ohio Federation of Women's Clubs that visit our store during this period

SOLD ON SPECIAL COOKING SCHOOL TERMS

The newest idea in beauty and smartness for the modern table—China to harmonize with Silverware. See it at the Cooking School or come in and see it at our store.

Community dinner service of translucent China, decorated in three distinguished designs of Community Plate. Beautiful in its own right—exquisite in ensemble with the Silverware.

ALL DESIGNS ARE OPEN STOCK

6 Dinner Plates \$9.00 Or Sold in Complete Sets.



HELPFUL HINTS TO SIMPLIFY HOUSEWORK

School Cooking Classes Use Delicious Recipes

Home economics in the Marion public schools has taken on a new interest this year, with a complete change of program in conducting the course.

Doing away with the old system of combining cooking and sewing in one year's course, the two have been separated into full courses of one year each. A year of sewing is given in the seventh grade, and the next year the girls learn cookery. Ninth grade work is advanced cookery and tenth grade work is a related arts course which has gained the interest of many of the high school girls.

Miss Melia Van Meter, formerly in charge of Vernon Heights domestic science classes is now conducting classes at Harding High school. Several afternoons in the week she has seventh grade sewing classes at Vernon.

Divides Time
Miss Mary Eleanor Vaughan is in charge of classes at the Oakland Junior High school building in the afternoon and at Vernon in the morning. Miss Anna Parks is in charge of the Central Junior High school classes.

The new plan of arranging classes has great advantage over the former plan. Girls who prefer sewing to cooking or vice versa need take only the science in which she is interested, and after reaching high school, any girl may enroll in the related arts course without having studied either cooking or sewing.

The study in the seventh and eighth grades has not been changed greatly, except that the course is more complete, and details in both cooking and sewing can be given clearer study by the student.

Seventh grade sewing students learn to operate a sewing machine, to sew the various stitches and make simple clothing.

Eighth grade cooking students spend the first four weeks of the year in studying milk, followed by a study of vegetables, fruits, cereals, candies and baking. They plan and cook simple dishes.

A Harris & Lacy text book is used in ninth grade cookery. Simple breakfasts, lunches and dinners are planned and served before the close of the year. Periods are given over to recitations, to a study of kitchens, their planning and furnishing, canning, both open bottle and cold packing, and of trips to bakeries and dairies to study the work done in these plants.

Table manners, health in the home, care for the sick, community sanitation and first aid are studied in the text book.

The courses of study as mapped out in the new schedules is complete, and the student profits by his study, whether it be cooking, sewing or related arts.

The related arts classes, in which

and Harding High school girl may enroll, give an intensive study to "Problems in Home Living," the text book written by Judith A. Rust, which is now being used.

Interior decorating is studied. The book is divided into units given below, the units show the degree into which the student enters the various problems of the home.

"Family Relationship and Home Management," "Family Income and Its Expenditure," "Planning and Furnishing the Home," "Care of the Home," "Planning the Use of Time," "Providing for Advancement and Higher Life Needs," "The Relation of the Home to the Community," "How Home and Community Sanitation is Related to Health," "Contagious Diseases and Their Control," "Care of the Patient and Sick Room," "Food for the Sick," "The Home Medicine Chest," "First Aid and Emergency Treatment," "Which Everyone Should Know," "How Heredity and Environment Influence the Child," "Caring for the Infant and Pre-School Child," "How the Child Develops Physically and Mentally," "The Education and Training of Little Children," "Our Responsibility to All Children."

Miss Van Meter has found already that many girls not interested in cooking or sewing, are clever at planning a room and its furnishings, or are skilled in the other branches which the related arts course gives.

Below are given recipes selected from among those used in eighth and ninth grades. A key to the abbreviations used in the recipes follows:

T—tablespoon
c—cup
l—large or small letter—cup
sp—few grains
lg—large spoon
sm—small spoon
pk—package

S—sifted
E—eggs
C—cooked rice or hominy
3—3 eggs, 3 c. medium white sauce
1/2—1/2 lb. grated cheese

Put cereal into a buttered baking dish and make six depressions in the cereal layer. Open eggs into a cup or sauce dish, taking care not to break the yolk, and pour one in each hole. Bake from 20 to 25 minutes. Just until eggs are firm. Make white sauce stirring in cheese just before serving. Pour the sauce over eggs and cereal.

Apple Fritters
Four apples, 2 T. powdered sugar, 1 T. lemon juice.
Peel and core apples and cut into slices, add sugar and lemon juice. Add to fritter batter and fry by spoonfuls in deep fat hot enough to brown bread cubes in 3 seconds (375 degrees F). Fry a light brown and drain on ungreased paper.

Sprinkle with cinnamon and powdered sugar and serve immediately. Makes 15 fritters.

Other fruits may be used in fritters as—orange, peaches. Peel two oranges and separate into sections. Make an opening just large enough to admit passage of seeds which should be removed. Dip in batter and fry as for apple fritters.

Salads
Mayonnaise Dressing—1/2 pt. mustard, 1/2 pt. pepper, 2 T. lemon juice, 1/2 pt. salt, 1 egg yolk, 1/2 pt. c. olive oil.
Keep ingredients cool. Beat egg yolk and add dry ingredients mixed. Add a few drops of oil at a time and beat steadily until thick, then alternate oil with lemon juice. The dressing should be quite thick and kept covered in a cool place.

French Dressing—3 T. olive oil, 1/2 pt. salt, 1 T. vinegar, 1/2 pt. pepper or paprika.
Mix the salt and pepper with the oil and enough paprika to color dressing. Add vinegar and beat till well mixed.

Baked Dressing
One fourth lb. salt, 1 pt. mustard, 1/2 lb. sugar, 1/2 pt. cayenne, 1/2 pt. flour, 1/2 pt. melted butter, 1/2 c. milk, 2 egg yolks.
Mix dry ingredients, add egg yolks beaten slightly, butter, milk, and vinegar very slowly. Cook over boiling water until mixture thickens strain and cool.

Whole Meat Salad
Jellied Tuna Fish Salad—one pkg. lemon gelatin dessert, 1 cup boiling water, 2 tablespoons vinegar, 2 T. cold water, 1/2 cup shredded celery, 1/2 teaspoon salt, 1 teaspoon onion juice, 1 cup tuna fish, flaked, 1/2 cup sliced stuffed olives, 1/2 cup peas.
Dissolve gelatin dessert in boiling water, add cold water, vinegar and seasoning. Chill until thick but not set, then add remaining ingredients. Pour into a loaf pan and chill until firm. Cut in slices and serve garnished with mayonnaise.

Tuna fish salad may be made by omitting gelatin, water and vinegar. Mix remaining ingredients lightly and serve on lettuce topped by mayonnaise or cooked salad dressing.

Stuffed Fritters
Suet Fritting—Three c. sifted flour, 1 c. soda, 1 c. cinnamon, 1 T. cloves, 1/2 c. grated nutmeg, 1 T. salt, 1 c. suet, 1 c. sour milk, 1 c. molasses, 1 c. raisins.
Mix and stir dry ingredients, keeping one-half cup of flour to sift over the raisins. Chop the suet fine and add it to the milk and molasses. Combine the two mixtures and add the raisins which have been dredged with flour. Grease pudding moulds or baking powder cans and fill two-thirds

full of the mixture. Cover and steam for three hours. Serve with hard sauce or any desired liquid sauce.

Salted Beef Fritters
One egg, 1/2 c. brown sugar, 1/4 c. flour, 1 T. soda dissolved in 1/2 c. warm water and added last, 1/2 c. molasses, 2 T. melted butter.
Mix in order given. Steam 1 hr. Serve with yellow sauce—yolk of 2 eggs, 1 c. sugar, 1/2 pt. whipped cream.

Baked Bean Casserole
Two T. finely chopped peppers, 2 T. chopped onion, 2 T. fat, 1 c. mashed baked beans, 2 eggs slightly beaten, 2 c. crumbs, 1 c. tomatoes, salt and pepper.
Cook pepper and onion in fat. Add other ingredients in the order given. Bake in greased baking-dish for 30 minutes. Serve with tomato sauce.

Cheese Sauce
Two T. butter, 2 T. flour, 1/2 pt. paprika, 1/2 to 1 c. cheese, 1 pt. milk, 1/2 pt. salt, 1/2 pt. pepper.
Prepare same as white sauce adding cheese either grated or cut in very small pieces. Cook slowly until smooth.

Tomato Pie
Three-fourth c. cornmeal, 1 1/2 pt. salt, 1/2 c. boiling water, 1 onion, 1 lb. fat, 1 1/2 pt. salt, 1 lb. chopped meat, 2 c. tomatoes, dash of cayenne pepper, or 1 small chopped sweet pepper.
Make a mush by stirring the cornmeal and 1 1/2 pt. salt into boiling water. Cook in a double boiler or over water for 45 minutes. Brown the onion in the fat, add the chopped meat, and stir until the red color disappears. Add the tomato, pepper and salt. Grease a baking dish, put in a layer of corn meal mush, add the seasoned meat and cover with mush. Bake 30 minutes.

Caramelized Sugar Cakes
One-half c. sugar, 1/2 c. boiling water, 1 T. gelatin, 1/2 pt. whipping cream, 1/2 c. cold water, few grains salt, 1/2 c. almonds cut in pieces.
Put the sugar in an iron frying pan. Stir continuously until a light brown liquid forms. Carefully add the boiling water to the caramelized sugar. Let heat until sugar dissolves. Mix the gelatin and cold water. Then add the hot syrup. Stir the mixture until the gelatin dissolves. Add the salt and nuts. Set the gelatin mixture aside to cool. Chill by surrounding with ice water until it begins to stiffen. Then fold in the whipped cream. Pour into a mold which has been rinsed with cold water, set aside in a cold place until it is firm. This dessert is especially good served with sponge cake. Yield, 8 servings.

Fudge
Two c. sugar, 1 c. milk or milk and water, 3 squares chocolate or 3 T. cocoa, 2 T. corn syrup or 1/2 c. vanilla.

Place sugar, chocolate (cut in pieces) or cocoa, corn syrup or cream of tartar in pot, add liquid. Boil until a very soft ball is made when dropped in cold water. Cool until it is at least lukewarm 110 degrees F. Add butter and vanilla. Beat until creamy and pour into buttered pan. Cut in squares.

Marshmallows
Two c. gran. sugar, 2 1/2 c. water, 1 pkg. gelatin, 1/2 lb. cold water.
Boil syrup until a third drops from side of spoon. Add syrup to the sparkling Knox Gelatin which has been dissolved in the cold water. Beat 30 minutes. Four out on pan covered with powdered sugar. Cut in squares and roll in sugar.

Potato Chips
Wash and pare potatoes and shave into very thin slices. Soak in cold water for at least one hour; then drain and dry on a towel. Fry a few slices at a time until light brown, keeping them in motion with a skimmer. Lay on soft paper to drain. Sprinkle lightly with salt, and serve. In cool weather, enough potato chips may be cooked at one time to last a week or 10 days. They should be kept in a cool place and should always be re-

bated in the oven until crisp, before serving.

French Croquettes
Four c. mashed potatoes, 2 T. cream of milk, salt and pepper, chopped parsley, onion juice, nutmeg, 2 egg yolks, egg and crumbs.
To the mashed hot potatoes, add cream or milk and seasonings. Mix well and beat until light, add the well-beaten yolks of eggs and let stand till cold. Shape into oblong or pear-shaped croquettes, roll in fine bread crumbs, dip in beaten egg, again roll in crumbs. Fry at once, until brown, in hot fat. The croquettes may be made more dainty by rubbing the potato mixture through a sieve before adding the eggs. Short stalks of parsley thrust into pear-shaped croquettes will make them very attractive.

Egg Croquettes
Two c. chopped hard-cooked eggs, 1 c. thick white sauce, 1/2 c. salt, 1/2 c. pepper, dash of cayenne, egg and crumbs.
Eggs should be chopped fine, moistened with sauce as soft as can be handled and seasoned. Let chill thoroughly on flat dish, well buttered then divide evenly into portions, allowing two tablespoons for each croquette. Shape into any desired shape. Balls, cylinders, cones or cutlets. Roll in crumbs, dip in egg, again in crumbs and fry in deep fat till light brown in color. Drain on soft paper. Serve with sauce.

Stuffed Tomatoes
Two lbs. fresh tomatoes or 1 No. 2 can of tomatoes, 2 c. fresh bread cut in 1/2 inch cubes, 2 to 3 T. fat, dash of ammonia has been added

sugar, 2 T. salt, 1/2 c. pepper.
Peel fresh tomatoes, cut in places and cook until soft. Add seasonings to canned or cooked tomatoes and boil 5 minutes. Remove bay leaf and cloves. Put alternate layers of bread crumbs and tomatoes in buttered baking dish. Having bread crumbs for the top layer, pour over it the melted butter and bake in a moderate oven about 25 minutes. Grated cheese may be added to the layers if desired. Small recipe—one-sixth of green amounts 1 tomato or 1-2 c.)

Bread Omelet
Four eggs, 1/2 c. milk, 1/2 c. dry bread crumbs, 1 T. salt, 1/2 c. pepper, 1 T. butter.
Soak bread crumbs 15 minutes in milk, add beaten eggs and salt and pepper. Heat omelet pan on frying pan and butter sides and bottom. Turn in the omelet mixture spreading it evenly. Cook slowly, turning pan occasionally to brown evenly. When well puffed and delicately brown underneath, place pan in moderate oven to finish cooking on top. Omelet is cooked if it is firm to the touch. If it clings to the finger like beaten egg white it needs longer cooking. Fold and turn on a hot platter.

BRIGHTENER FOR JARS
When jars in which vegetables have been preserved acquire a cloudy appearance you can quickly restore their original lustre by washing them in water in which a dash of ammonia has been added.

SPANISH STEAK FEATURES MENU

Spanish steak, stuffed potatoes, buttered beef, meat, honey, grape fruit salad, Bettina's dressing, chocolate pudding, sauce, coffee.

Spanish Steak
2 pounds round steak, 4 tablespoons flour, 4 tablespoons fat, 2 tablespoons chopped onions, 2 tablespoons chopped green pepper, 1 teaspoon salt, 1/2 teaspoon paprika, 1/2 teaspoon celery salt, 2 cups tomatoes.

Sprinkle flour on steak. Heat in frying pan. Add and brown steak. Add rest of ingredients. Cover and cook slowly 1 1/2 hours. If preferred steak can be browned on top of stove and then baked for 1 1/2 hours in moderate oven.

Stuffed Potatoes
6 large baked potatoes, 2 tablespoons butter, 2 tablespoons milk, 1/2 teaspoon salt, 1/2 teaspoon pepper, 2 tablespoons chopped parsley, 1/2 cup potato pulp. Mix rest of ingredients with pulp. Refill potato cases. Bake 15 minutes in moderate oven.

Bake Filling
1/2 cup sugar, 2 tablespoons flour, 1/2 teaspoon salt, 1 cup chopped dates, 1/2 cup orange juice, 2 c. blueberries, lemon juice.
Blend sugar and flour. Add rest of ingredients and cook slowly, stir constantly until the mixture becomes thick and creamy.

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Marion County Women Contribute Time Tested Recipes

Marion city and county women, noted for their culinary ability, have assisted The Star in making its cooking school section a success by contributing some of their "tried and true" recipes. The recipes given below all were sent to The Star through the courtesy of members of the Ladies Aid societies and Missionary societies of Marion's churches.

Orange Pudding
Put 1 pint of milk on to boil, stir one tablespoon of flour with 1/2 cup cold milk to a smooth paste, add the yolks of two eggs, and 3 level tablespoons of sugar, stir in to hot milk and boil 2 minutes; have ready 3 oranges cut in small pieces, and 1/4 or 2/3 cup of sugar sprinkled over them. Pour hot custard over them. Beat up white of eggs, sweeten, put on top, and brown in oven.

Mrs. Jones.

Frozen Tapioca Nut Pudding
Cook two tablespoons minute tapioca in 1 pint of milk 15 minutes and when done add 1/2 teaspoon salt, 1 cup sugar and the beaten yolks of 3 eggs. Cook like custard. When thick enough remove from fire and when cool whip the beaten whites through. Add 1 cup chopped nuts and 1/2 pint cream beaten stiff. Flavor with vanilla. Turn into a mold and bury can in ice and salt for 3 hours or put in refrigerator pan and freeze in electric ice box.

Mrs. John R. Kerr.

Chick Fricassee
One full gallon of cucumbers in chunks, one quart vinegar, 2 teaspoons salt, 2 teaspoons celery seed, 2 teaspoons mustard seed, 1 pt. granulated sugar. A piece of alum the size of a pea, a little pectin.

Mrs. F. W. Mayer.

Marble Cake
Light Part—1 1/2 cup sugar, 1/2 cup butter, 1/2 cup sweet milk, whites of four eggs, 2 1/2 cups flour, 2 teaspoons baking powder.
Dark part—2 cup sugar, 1/2 cup

butter, 1/2 cup sour milk, 1 teaspoon soda, yolks of four eggs, 1/2 nutmeg, 1/2 teaspoon cloves, 1/2 teaspoon cinnamon, 1 1/2 cup flour.
Elizabeth Roth,
231 Elm street.

Butter Scotch Pie
Filling—1 1/2 cups brown sugar, 1/2 cup flour, 1/2 teaspoon salt, 2 egg yolks, 2 cups milk, 1 teaspoon vanilla, 1 tablespoon butter, 1/2 cup nutmeg, 1/2 cup sugar, flour and salt, add yolks and milk. Cook in double boiler; until thick and creamy. Stir frequently. When filling is thick and creamy add rest of ingredients and pour into baked pie shell. Cover with meringue.
Meringue—3 egg whites beaten, 1 tablespoon sugar. Beat egg whites until stiff. Add sugar and beat until creamy. Roughly spread on filling. Bake 12 minutes in slow oven.

Mrs. Earl Harlow.

300 east Church street.

Swedish Spread
Six mangoes all kind red, and yellow, 2 onions, 1 cup weak vinegar, 1/2 cup sugar, 1 tablespoon mustard, 1 tablespoon flour. Soak mangoes 20 minutes in salt water, grind mangoes and onions add vinegar and let come to a boil. Add sugar, mustard and flour, stir till thickens. Fine for lunches.

Carolyne Shandhaugh.

304 Cherry street.

Baked Beans
Soak 2 lbs. marrow fat beans over night, parboil, pouring water off three times. When soft add 1 teaspoon salt, 1/2 teaspoon pepper, 1/2 lb. bacon cut in small strips. Have plenty of liquid on them, place in oven 1 hour to brown.

Mrs. Harry Winkelm.

Stewed Vegetable Pudding
One cup sugar, 1 large cup flour, 1 cup raw potatoes, ground fine, 1 cup raw carrots ground fine, 1 cup sour cream or 1 tablespoon butter, 1 cup raisins, 1 teaspoon soda dissolved in very little hot water, 1/2 teaspoon cinnamon, 1/2 teaspoon cloves. Mix well and steam two

hours. Serve with tart lemon sauce.

Mrs. Fred P. Mann.

222 Forest Lawn boulevard.

Raisin Cake
Two cups brown sugar, 1/2 cup butter, 3 eggs, 1 cup sour milk, 1 teaspoon cinnamon, 1/2 cup flour, 1 teaspoon soda, 1 teaspoon baking powder, 1/2 cup chopped raisins, 2 cups sifted flour.

Mrs. M. Adams.

404 Silver street.

One cup brown sugar, 1 cup granulated sugar, 1/2 cup shortening, 2 eggs, 1 cup mashed banana, 6 tablespoons sweet milk, 1 1/2 teaspoons soda stirred in milk, 2 cups sifted flour.
Cream the sugar and shortening, add the eggs well beaten, add the mashed banana, mix the dry ingredients and add gradually with the milk. Bake in layer pans in a moderate oven. Ice with caramel frosting.

Mrs. Benjamin Setzer.

300 Benjamin avenue.

Corn Muffins
Six ears of corn, 4 large cucumbers, 4 large onions, 6 large green and red peppers mixed, 1 bunch of celery, 3 tablespoons full of ground mustard, 1/2 oz. of white mustard seed, 1 lb. of granulated sugar, 1 quart of cider vinegar, small amount of salt. Chop all up fine and boil 15 minutes; seal while hot.

Mrs. Mary Yeckum.

404 1/2 west Center street.

Lemon Cookies
One cup butter, 1 1/2 cups sugar, 1/2 cup water (less juice of lemon), 2 eggs, 2 teaspoons baking powder, grated rind of lemon, flour (about two cups).

Mrs. Mary Yeckum.

Ginger Cake
One-half cup of baking molasses, 1/2 cup of brown sugar, 3 tablespoons of butter, rounding, 1 egg, 1/2 cup sweet milk, 1 1/2 cup of flour, 1 teaspoonful of ginger, 1 teaspoonful of cinnamon, 1 teaspoonful

of soda, add a little salt. Cream the butter and sugar together well. Add the beaten egg. Mix the milk and molasses together and add to the above. Mix all dry ingredients together and stir in the above and bake in a moderate oven.

Mrs. Mary Yeckum.

404 1/2 west Center street.

Fatty Tin Cakes
One cup sugar, 1/2 cup butter, 2 eggs, 1/2 cup milk, 1 1/2 cups flour, 1 heaping teaspoon baking powder, 1/2 teaspoon vanilla.

Cream butter and sugar together, add the eggs, one half the milk, put baking powder in the flour. Put in half the flour, beat well, add the other part of milk and rest of the flour. Add the vanilla.

Mrs. Minnie Adams.

404 Silver street.

Bagged Pickles
One gallon sliced pickles, four onions, 4 mangoes, 1 bunch celery, 3 cups granulated sugar, 3 cups vinegar, 4 teaspoons salt, 2 teaspoons mustard seed, 1 teaspoon dry mustard, 1 teaspoon turmeric. Mix all together and let simmer 1 hour and can.

Mrs. Benjamin Setzer.

300 Benjamin avenue.

Chili Sauce
Thirty-six large tomatoes, 5 large onions, 2 large green peppers, 3 small red peppers, 1/2 cup salt, 2 cups granulated sugar, 3 cups elder vinegar. Chop all very fine or put through food grinder. Boil till thick or about two hours. Bottle and seal while hot.

Mrs. Mary Yeckum.

One cup butter, 1 1/2 cups sugar, 1/2 cup water (less juice of lemon), 2 eggs, 2 teaspoons baking powder, grated rind of lemon, flour (about two cups).
Squeeze the lemon juice into a cup, adding enough water to make the cup half full. Cream butter and sugar. Add the beaten eggs, mix well, add the water and other ingredients. Mix with flour as

soft as can be rolled. Sprinkle with sugar, cut, and bake in a quick oven. This dough is much easier to work with if made and set in a cool place overnight.

Mrs. Minnie Adams.

404 Silver street.

Tomato Souffle
One-half bushel of tomatoes, 6 large onions, two bunches of celery, 1 small bunch of parsley, 2 cups of sugar, 1/2 cup of salt, 1 cup of butter, 1 cup of flour, 1/2 teaspoonful of red pepper.

Cook the tomatoes, onions, celery and parsley for two hours on a slow fire. Strain through a sieve, return to the stove and add the salt and sugar and boil fifteen minutes. Now rub the flour and butter to a paste and add to the above. Let come to a boil and ready to serve a pint of milk for every pint of tomato bouillon. Heat milk and bouillon in small pans and add a pinch of soda to the tomato before adding the milk and top with whipped cream.

Mrs. Mary Yeckum.

404 1/2 west Center street.

Made in a Minute Cake
Three and one-third cups sifted flour, 1 tablespoon salt, 2 teaspoons baking powder, flavoring, 3 eggs unbeaten, soft shortening as needed, 1 cup milk. Sift flour, measure, add baking powder and salt, then sift three times. Break eggs into cup and fill remainder of cup with shortening. Put all ingredients in mixing bowl and beat well for two minutes. Bake in three nine-inch layer pans in moderate oven. Use any icing desired.

Mrs. H. F. Zimmerman.

404 Grand avenue.

Joan Marmite
One lb. ground pork, 1 lb. ground beef, 3 stalks celery, 1 can strained tomatoes, 2 eggs, 1 large onion. Make noodles of eggs and cook. Fry onions and celery in butter or lard. Add the ground meat and heat. Put a layer of meat in a baking dish, season with salt, pepper and paprika, then a layer of

noodles; when all meat pour over the tomatoes cooked with a little soda. Dot with butter and bake. Mrs. Minnie Adams, 404 Silver street.

English Sauce
One peck of ripe tomatoes, 5 large onions, 6 large green peppers, 4 cups of sugar, 1 1/2 cups of vinegar, 1 1/2 tablespoons of salt, 2 tablespoons of ground cloves level full. Peel the tomatoes. Have the tomatoes, peppers and onions cut in large pieces and boil three hours. This makes six pints. Seal while hot.

Mrs. Mary Yeckum.

404 1/2 west Center street.

Swedish Filling
One cup milk vinegar, 1/2 cup sugar, 1 tablespoon ground mustard, 1 tablespoon catsup, 2 tablespoons flour, 1 level teaspoon salt, 2 egg yolks, 3 red plums, 3 yellow plums, 1 green plum, 1 bunch celery, 2 small onions. Grind and drain, add to the other ingredients and seal 6 minutes. Seal while hot.

Mrs. W. J. Brown.

412 south Grand avenue.

Peppermint Pie
One pint of peppermint, 1 pint of milk, 1/2 cupful brown sugar, 3 eggs well beaten, 1/2 teaspoon of cinnamon, 1/2 teaspoon of ginger. Add a little salt, mix all well together. This makes one large or two small pies. Line deep pie tins with good rich crust and bake in a slow oven.

Mrs. Mary Yeckum.

404 1/2 west Center street.

Banana Apple Salad
Take 4 or 5 medium apples, pared and diced, 6 bananas diced, 1 lb. chocolate drops cut in four pieces, 1/2 lb. malted peanuts, mixed with 1/2 to 1 pint whipped cream. A 1/2 lb. of marshmallows cut in pieces may

be added. May be served on lettuce leaves. Mrs. William Black, R. F. D. No. 2, Box 125.

Angel Food Cake
One cup cake flour, 1 teaspoon cream tartar, sifted four times, 6 egg whites, pinch salt. Beat stiff, add 1/2 cup sugar, 1/2 cup vanilla in bowl, beat until light, 1 cup sugar, 1/2 cup water. Boil this until it spins a good thread, beat whites and syrup for 20 minutes, then add yolks, fold in flour carefully. Bake one hour, slow oven, let stand in oven five minutes when done.

Mrs. Robt. Mangrove.

1st North Main street.

Pickled Cabbage
Three green peppers, 4 quarts cabbage, 1 cup grated horseradish, 2 tablespoons celery seed, 1 pound sugar, 1 1/2 tablespoons salt, small piece of alum. Pack in stone jar, cover with vinegar. Tie cloth over top.

Mrs. E. K. Ladd.

504 Cherry street.

Crope Butter
Five pints grapes, seeds out, 4 pints sugar, 2 tablespoons cloves, 2 tablespoons cinnamon. Boil one hour, then add 1 cup vinegar.

Mrs. Robt. Mangrove.

1st North Main street.

Date Bars
One cup dark brown sugar, 1/2 cup butter, 3 well beaten eggs, 1 cup flour, 1 heaping teaspoon baking powder, 1 cup nuts chopped, 1 cup dates cut in narrow strips about inch length, 1 teaspoon cinnamon, a little salt. Beat sugar, softened butter and well beaten eggs until creamy, gradually stir in flour and baking powder, add nuts, dates, cinnamon and salt. Bake in flat square pans, cut while warm and roll in powdered sugar. Lay on wax paper too cool. When baked

in two layer cake pans this can be cut to make about 24 bars. Mrs. Lena Herry, 400 south Pearl street.

Corn Salad
One gallon of corn, 1 head of cabbage, 200 worth of celery, 2 fine, 6 mangoes, 3 red, 3 green, cut in small pieces, 4 onions if not too large. Season with salt, sugar and vinegar to suit yourself. Cook onions first a little to get the strong taste out of them. Then mix all together. Cook good one hour, this can.

Paula Roth.

Arden.

Bread and Butter Pickle Recipe
(1st part)—4 qts. medium sized pickles (cut real thin), 4 colored mangoes, 4 medium sized onions. Cover with water; small handful of salt and bring to a boil and drain. (2nd part)—3 cups vinegar, 3 cups brown sugar, 2 teaspoons salt, 1 teaspoon celery seed, 1 teaspoon turmeric, 1 teaspoon ground mustard. Bring to boil first and second parts and can.

Mrs. Clarence Gompf.

White Cake

Two cups flour, 2 teaspoons baking powder, 1/2 cup butter or oil, shortening, 1 cup sugar, 23 cup sweet milk, 1 teaspoon vanilla, 1 egg whites.

Cream shortening, adding sugar gradually. Add flour and baking powder that have been sifted together three times alternately with milk. Beat after each addition until smooth. Add vanilla and beaten whites of eggs. Bake in moderate oven 25 or 30 minutes. Makes two, nine-inch layer, double recipe makes three, 10-inch layers.

Rebecca Starnes.

Marion, R. F. D.

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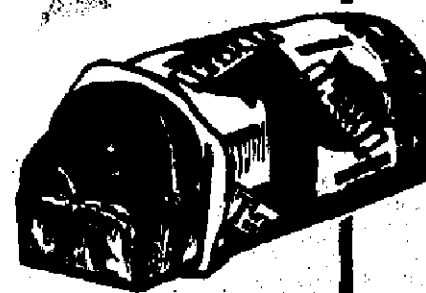
TWIST BREAD

NOW! Chosen for the Marion Star's



Cooking School

Sale of Twist Bread has passed far beyond our expectations since its introduction less than six months ago. Pure ingredients, sanitary baking methods, and exclusive formula have won approval of the public until the demand for Twist Bread seems somewhat astounding. But not to anyone who knows the qualities of this supreme loaf.



Taste! - Texture! - Flavor! - Thoroughly Baked!

The quality of good bread is often revealed in slicing. Twist Bread slices easily and will not crumble. Cut it, wafer thin, if you like, the slice may curl over the knife but the tender velvety texture will not crumble. Texture of a genuinely delicious loaf responds easily to the test of touch.

Baked carefully and well, and long enough to insure digestibility, by bakers who are skilled in their art, the distinctive flavor of this full-flavored Twist Bread will win the hearty approval of all—every bit as satisfying as it tastes.

Tastes vary, but "Twist" satisfies them all. Deliciousness takes new meaning from the wealth of goodness, fragrance and flavor within this new twisted loaf. Those who have never encountered the full-flavored goodness of Twist Bread do not know how really good bread can be. There is nothing wanting to satisfy the most critical.

Little wonder that we take such pride in this loaf which with swift strides is winning approval of the entire community.



Pete's Special

A round topped loaf. All the good old fashioned savoriness of the best bread that ever bore the name of "home made" has been retained and improved in Pete's Special. YOU be the judge of its quality.

Long Boy

The goodness of "Long Boy" has long been established and is ever in demand. Crisp, golden brown crust with soft snow white texture is thoroughly baked thru and thru! It comes to you perfectly fresh, with the unmistakable aroma of bread newly baked.

MARION'S BEST BAKERS OF FINE CAKES

UNION BAKERY

Phone 2737.

Columbia and Pearl Sts.

The Following Merchants
and Manufacturers Are Co-
operating to Make the
Cooking School a Success

Union Bakery

Twin Bread

Procter & Gamble

Crisco

Bindley Grocery Co.

Bisco Products

The Rumford Co.

Rumford All-Phosphate
Baking Powder

Serv-U-Well Markets

Groceries

Lever Bros. Company

Rinso Lux

Shortline Serv-U-Well Market

Groceries and Supplies

Isaly Dairy Company

Milk—Cream—Buttermilk
Butter—Cottage Cheese

Flach Brothers

Meats

India Tea Growers

"Look For the Map of India
On the Package"

Thrift Market

Fruits and Vegetables

Marion Grain & Supply Company

Pillsbury Flour

A. & P. Food Stores

8 O'Clock Coffee
Red Circle Coffee
Baker Coffee

Turoff Brothers

Thousand Island Salad
Dressing and Mayonnaise

Marion Coca Cola Bottling Works

Coca Cola

Bowe's Ice Cream

Ice Cream and
Ice Cream Moulds

The Following Merchants
and Manufacturers Are Co-
operating to Make the
Cooking School a Success

The Marion Furniture Company

Regal Washer

Harry W. Haberman and C., D. & M. Electric Co.

General Electric Refrigerator

The Henry Ackerman Piano Company

R C A Victor Radio

Smart & Waddell

Vitality Shoes

Frank Brothers

Linens and Glassware

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House Dresses

C., D. & M. Electric Co.

Hotpoint Electric Range

Lennon's

Dining Room Furniture
Porcelain Top Tables
Sellers Kitchen Cabinet

Nelson's Jewelry Store

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Van Atta Hdw. Co.

Mirror Aluminumware

Musser Floral Co.

Flowers

The McDaniel Motor Company

Willys Knight
Cadillac Willys LaSalle

Stump & Sams

DuBarry Hand Lotion
DuBarry Cosmetics

Stuckert's Beauty Parlor

Permanent Wave

Adam Bauer

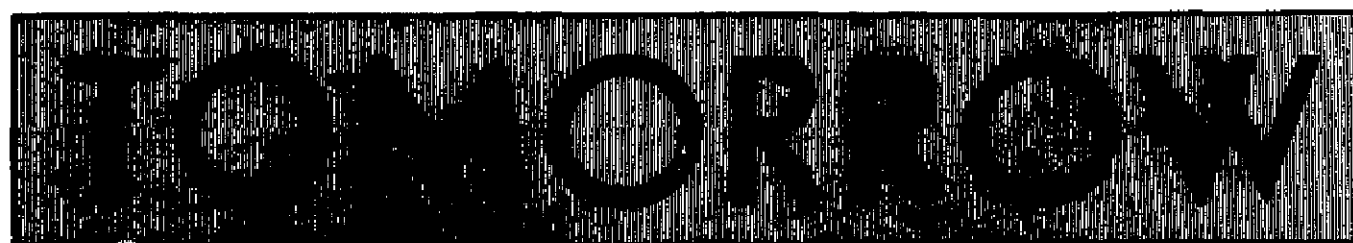
Photography

May Jewelry & Radio Co.

Community Silverware
and China

The Monarch Print- ing & Supply Co.

Printing, Stationery,
Office Supplies



Edna M. Ferguson

BRINGS PRACTICAL IDEAS AND PLEASING PERSONALITY TO

MARION STAR'S

FREE

Cooking School



Star Auditorium

A culinary expert of national reputation is at your service this week. Don't miss one of her entertaining helpful lectures.

Besides free recipes, which will be distributed every day to every woman who attends the School, the lecturer will discuss new food products, new kitchen equipment, new forms of entertainment, new ideas in health diet, new suggestions for cutting the cost of the family expense book.

Every woman is invited. No tickets will be required. There are new ideas for experienced house-keepers, a wealth of helpful advice for the bride. Delightful ideas for the daughter of the house who wants to give the smartest parties in town for her friends. Every session is free to every woman.

Public Address System

Through the kindness of the Monarch Printing & Supply Co., Cooking School visitors are assured of being able to hear every word of every lecture.

Microphones are conveniently arranged on the demonstration platform and loud speakers will carry every word to all parts of the auditorium distinctly.

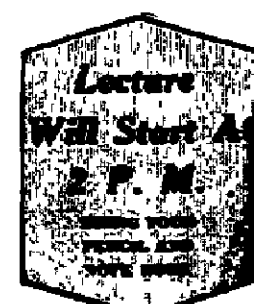
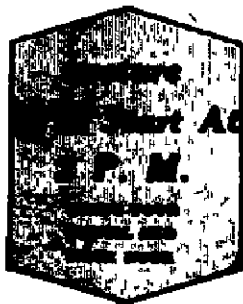
Bring the Kiddies!

Young children need not keep you away from the Cooking School.

As usual, we have arranged a nursery for their care. It will be in charge of Mrs. Beatrice Secord.

It is on the same floor as the auditorium in an adjoining room. Bring them every day.

They will have milk and other refreshments.



An Opportunity To Improve Your Cookery

in Cooking Equipment One of the Factors in Women's Freedom

Contributions of the modern housewife of a government is to have freed her and drudgery what her grand-ancestors in this contribution any Marion store

handling modern cooking appliances. Conditions Change In earlier days, the aristocrats had nothing to do with preparing the meals, as servants of the peasant or slave class performed these duties. Naturally, the wealthy class cared little about improvements or developments in methods

of cooking. The crudest types of cooking were employed, resulting in scorched faces and hands for the servants. The advent of democracy, however, brought about millions of independent housewives with the cooking done by free women, wives and mothers of free men. A result of this freedom was a demand for more comfort and less drudgery in cooking and then came the kitchen range, a characteristic tribute to democracy in American womanhood.

The origin of the first use of fire in cooking is hidden in the history of prehistoric times, but it has developed from a crude fire in the center of a cave with a hole in the roof, for outlet to the present day stoves and ranges upon which constant improvements are being made.

Steps in Development The main steps in this development were the adoption of the chimney, the fireplace, the closed oven, the use of drafts in the first cook-stoves and the many improvements made since the perfection of the first cook-stove less than 100 years ago. All of these innovations mean the saving of hours of time to the housewife and also eliminate a tremendous amount of discomfort. Now comes the electric stove, doing away even with chimneys.

With many of the modern stoves, the housewife does not even have to strike a match to start the fire in the individual burners. The pilot-light, which is kept burning much of the time, ignites the gas in these burners when they are turned on. Many Hours Saved Hours of time on busy days are saved the housewife in the seemingly unimportant item of the outward construction of stoves. Formerly they were such bulky contrivances that it was an all-day job to clean them and practically impossible to keep them in that condition. With the present-day materials used and the methods of eliminating many needless and useless nooks and crannies on the outer part of the stove, it is possible for a kitchen stove to appear neat at all times.

AVOID "TOUGH PASTRY" In making pastry, roll in one direction only. If you roll first in one direction and then in another, your crust is always sure to be tough. To improve both flavor and appearance, brush a sugar syrup over the crust just before taking from the oven. Make the sugar syrup by dissolving one-half cup of sugar in one-quarter cup boiling water.

Porridge can be varied by serving with a few stoned and halved dates, or seedless raisins, instead of sugar. Or, when cooking, use half milk and half water and add a few raisins. Serve hot or cold with milk or cream.

PEANUT BISCUIT FOR LUNCHEON

Breakfast
Sliced Orange
Cooked Corn Cereal and Cream
Buttered Toast Coffee
Luncheon
Stuffed Tomato Salad
Peanut Biscuit
Rhubarb Sauce Tea
Dinner
Macaroni and Ham
Buttered Turnips
Bread Butter
Cucumber Salad
Shrimp Potatoes
Yellow and White Cakes Coffee

Peanut Biscuit
2 cups flour, 4 teaspoons baking powder, 1/2 teaspoon salt, 4 tablespoons lard, 1/2 cup milk, 2 tablespoons cream, 1 tablespoon peanut butter.
Mix flour, baking powder and salt. Cut in lard with knife, mixing with knife, add milk. When soft dough forms pat out until 1/2 inch thick. Spread with cream, mixed with peanut butter. Roll up like jelly roll. Cut off 1/4 inch slices. Place flat side up in shallow greased pan. Bake 15 minutes in moderate oven. Serve warm with butter.

Yellow and White Cakes
4 egg whites, 2 teaspoons cream of tartar, 1/2 cup sugar, 1 teaspoon vanilla, 1/2 teaspoon salt, 1 cup pastry flour.
Beat egg whites and add cream of tartar and sugar. Beat until creamy. Add rest of ingredients, mixing lightly. Pour into shallow pan, lined with waxed paper. Add yolk part.

Yolk Part
4 egg yolks, 1/2 cup sugar, 1 cup pastry flour, 2 teaspoons baking powder, 1 teaspoon lemon extract, 1/2 teaspoon salt.
Beat egg yolks and add sugar. Add rest of ingredients, mixing lightly. Pour over egg white mixture. Bake one hour in moderately slow oven.

SUGGESTIONS MADE FOR AFTERNOON TEA

Variety of Sandwiches Available To Go with Cool Drink.

Good old cinnamon toast was our standby with tea all winter—but what goes well with cold tea?—delicious Barbara who must nibble on something and won't be content with just a cool drink.

Little crisp cookies, especially the spiced ones, are excellent with cold tea, but for those who don't care so much about sweets there is a delightful variety of sandwiches from which to choose. Bread should be cut very thin, of course, and the sandwiches cut into little

triangles or special shapes with a cookie cutter if one has the time and the inclination for that extra effort.

If lettuce is used as a filling it is shredded very fine and mixed with mayonnaise so that it spreads well and sticks. No very substantial filling is required for tea

sandwiches, and it's the job of the hostess to prepare them so that they can be eaten daintily.

Spreads of any kind are smooth and thickly covered over the bread. If fish pastes—like caviar, anchovy, etc.—are used, then they can be added in very small quantities, to

the butter and spread at one operation. This is really flavored butter—and very good if lightly used.

Cream cheese makes a good filling for tea sandwiches. It is rubbed to a smooth paste, a little butter being added if necessary. A few sprigs of watercress chopped and

mixed with cream impart a delightful flavor. Or if sweet sandwiches are desired, the cream cheese can be mixed with some chopped dates and walnuts. Brown bread blends better with either plain or sweet-scented cream than white, to many tastes.

The Finest Foods the Markets of the World Afford AGAIN—

Our Groceries will be used in the

Cooking School



We demand quality merchandise from each of our many sources of supply. No matter what you choose you may rely on its being the "finest" available. Shortline Groceries meet the standards of Edna Ferguson, noted dietitian, who does not hesitate to give them her complete endorsement.

The Combination of
Quality—Variety
Credit—Service
Price—Delivery

Is Responsible for Our Success

USE OUR DELIVERY SERVICE
It's so simple! When ordering by phone you're assured of the same quality as if you paid a visit to our store.
4 Deliveries Daily



In Conjunction With Our Grocery We Sell

Fine Meats

The same high quality which established the reputation for our grocery is offered in Fresh and Roasted Meats



Special Sale of HEINZ PRODUCTS

Sale and Demonstration
Starts Friday
Oct. 14.
Watch for future announcements.



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We Are
Official
Photographers
For the
STAR
Cooking School
use us to do this work, and they were t they would receive the very highest tography, and the very best of service. t let us serve you? Satisfaction is guaranteed.

Special Offer
FREE
Extra Pictures With Each
Dozen Ordered Till
December 1st

early and arrange for your Christmas. All that is required is that you pay at the time the pictures are taken. ll hold them for December delivery. number 2 pictures absolutely free with zen ordered.

auer's Studio
Main St. Phone 2625.

DELICIOUS
and
REFRESHING

Coca-Cola

Packed for Home Service

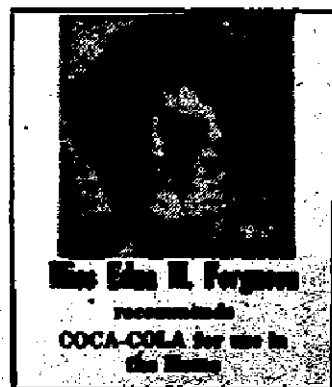
6 Bottles for

25c

EASY TO BUY AT
YOUR GROCER'S—
EASY TO CARRY
HOME—

Whenever you're thirsty or want a delicious drink, how glad you'll be to have plenty of Coca-Cola all ready in the ice-box. Such a delightful addition to meals and what a simple, convenient way to entertain unexpected guests.

The world's most wholesome, refreshing and popular drink—9 Million a day—it had to be good to get where it is.



Miss Edna H. Ferguson
recommends
COCA-COLA for use in
the home

For Coca-Cola is enjoyed by everybody—old and young. And so pure, wholesome and good that people everywhere call for its refreshment nine million times a day. Use the box to return the empty bottles and get your rebate.

THE MARION COCA COLA BOTTLING CO.



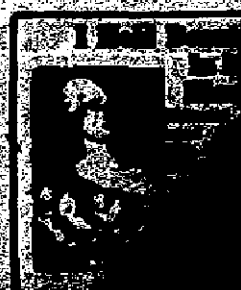
MAY LIE
SLEEPING

There are certain types of charm that require an awakening touch of magic such as only Du Barry Beauty Treatments can give. Perhaps your charm lies sleeping. If so the Du Barry representative, Miss Vesta Lee Dodson, will gladly advise treatment to bring out that hidden charm.

FREE DEMONSTRATION DU BARRY Beauty Treatments

Miss Vesta Lee Dodson
Beauty Representative

Will be at our store for one entire week, and will gladly advise you as to your treatment. She will also give free demonstrations of her treatments in Marion. Let her help you.



ect Dinner" Menu of Famous Chef sis of International Controversy

and French services
—An international
crisis has been
Alexander Gastaud,
who, however, ac-
cording to the per-
sistent who has
by his and Palace
world, will have
stiches of the new
the dinner and its
tents:

cocktails
on toast
a turtle soup
in drawn butter
a yquem
ing pheasant
potatoes
in peas
a tomato salad
a dressing
a black coffee
edictive

ve in glancing over
none of the dishes
specially, according
the secret of excel-
lencing out that he
o tell the American
to cook her meals

salt CMed
a difficulties with
ing is the failure
son the water in
bles are boiled.
a habit of boiling
until the taste has
of them. Then too,
e vegetables in the
r they are cooked,
y not only lose their
me water soaked
l speaks English
French accent. He
prosperous French
his life is like an
out 25 years ago he

took his first cooking job at
Toulon where he received \$1.25 a
month. Later he got a raise to
\$1.50 a month and was as he says,
"glad to get it."
His Celebrated Teacher
A year later he went to Monte
Carlo and worked under the cele-
brated chef, Escoffier at the Grand
hotel. From then on his rise was
steady and he went from hotel to
hotel cooking good food for the
rich of the world. In 1909 he took

over the management of the Ritz
restaurant in the United States.
He has served King Edward VII,
whom he says, ate very rich and
elaborate foods, George V, who ate
very simply, and the Prince of
Wales who is "much like old
Edward VII."
Gastaud loves America and in
1915 became an American citizen.
He says there is as much chance
as there ever was in America for
a young foreigner to succeed.

CONDENSED FOODS OFTEN VALUABLE

Small Shelf of Such Rations
Frequently Helpful in
Emergency.

If necessary, the modern house-
keeper could pack a complete meal
in a few inches of space—so skill-
ful have the food manufacturers
become in condensing all sorts of
products. Dried fruits, dried vege-
tables, dried meats, fish and vege-
table pastes, powdered fruit es-
sences are among a few of the in-
genious foods now available.

Admittedly, some of the fruits
and vegetables lose part of their
vitamins in the dehydrating and
recooking processes. They are not
to be regarded as displacers of
fresh foods. But for emergencies
in the home, or for inclusion on
a trip, the condensed foods are
invaluable. They make it possible
to partake of a wholesome, varied
diet even when one is far away
from the source of supplies.

Dehydrated vegetables now of-
fered are not the same as the fa-
miliar dried vegetables. The latter
—in the shape of dried beans, or
dried fruits like peaches, peaches,
etc.—require ten or twelve hours
of soaking in cold water before

they are ready for cooking. On
the other hand, the modern dehy-
drated vegetables—carrots, beans,
peas, potatoes, and so on—are pre-
pared in such a way that they can
be thrown into hot water and will
absorb moisture quickly, and be
ready to eat within a few
moments.

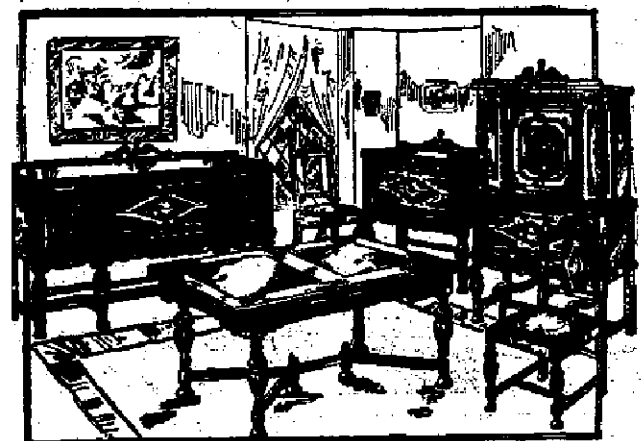
Lemon and orange powders are
a good emergency substitute when
the fresh fruit is not available. A
spoonful or two of the flavored
powder will produce a drink almost
as good as fresh orangeade or
lemonade, and as an ingredient of
mixed drinks, these powders are
perfectly satisfactory. Also, some-
what less troublesome than squeez-
ing fresh fruit if one is in a hurry.
A small shelf of these condensed
rations, and one is never in embar-
rassment when eleventh hour
meals are in order.

WATER MAY BE TESTED

If you are doubtful about the
purity of drinking water, the sim-
plest way to test it is to draw a
tumblerful at night, put a lump of
sugar into it, and leave the glass in
a warm room. If the water next
morning is clear, then it is quite
pure, but if it should appear
cloudy or milky it is unfit for
drinking.

When mixing pastry, a little
lemon juice added to the water will
make the pastry lighter and re-
move all taste of fat.

Suite That Is Worth a Place In Your Home



English Eight Pieces in genuine Walnut Veneer

\$129

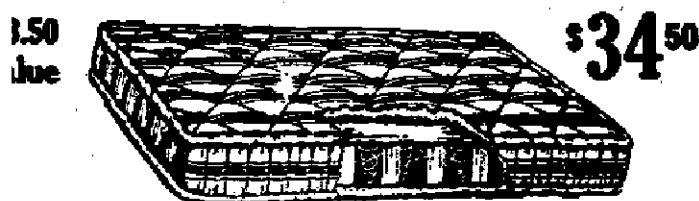
WITH ASBESTOS TABLE PAD FREE

See this suite on display at the Cooking School. You'll admire the rich
color of the walnut. You'll like the stately dignity of the Early
design. The table is the new style refectory type, but with a folding
middle in place of sliding ends that are bound to cause trouble.

on Exhibition Now at the Cooking School

Over in all your born days saw so handsome a suite at such a price.
The interior construction—all of solid oak. Study the rich blend-
the fine woods. Picture this graceful suite in your own home.

Chair Seat Covers in Your Choice of Colors.



Week we offer the prettiest Innerspring Mattress—One
life-time guarantee—a sure cure for sleepless nights,
comfort—assured rest and healthful slumber—regular
value.

30 Nights Free Trial

Lenson's

Everything that's New in RADIO is right here



MODEL 8-A

Only
\$59.95
COMPLETE
WITH TUBES

Get the
CLOSEUP
RADIO



Only
\$79.95
COMPLETE
WITH TUBES



What's more inspiring
than a good Orchestra?



Only
\$99.95
COMPLETE
WITH TUBES

Offering the New PENTODE and MU tubes in U.S. APEX Super-Heterodyne Models with Automatic Volume Control and METER TUNING

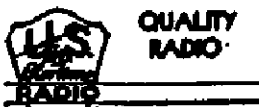
HERE'S the last word in quality radio. Select any of the sets shown above
and you will be getting supreme value in radio performance. Every
U. S. APEX RADIO model is so designed and constructed that it has a field of
its own. The Full Range Mu and the Pentode tubes reproduce with perfect
fidelity sweet music regardless of volume, and with Automatic Volume Control
keep reception even, eliminate loud blasts, and reduce static signals.

METER TUNING, as an added feature, is incorporated in the DeLuxe 10-
tube model 10-B, U. S. APEX RADIO. We cannot over-estimate the real
values that are here. You must see them to fully appreciate their merits.
Remember, a style and model to suit you is right here.

MODEL 8-A
CABINET: Maple 17 1/2 inches, width
15 inches, depth 11 1/2 inches; in base
all built-in cabinet features.
CHASSIS: Super-Heterodyne, 5 tubes.
Circuit includes many Full Range Mu
tubes and the Pentode tube for great
power. Automatic volume control
and full-range (unlimited) dial.
TUBES: Three No. 21's or No. 21's,
three No. 22's, one No. 247, one
No. 250.
SPEAKER: Electro-Dynalco.
Model 8-A—Super-Heterodyne
5-tube, \$59.95.
Model 8-A—Super-Heterodyne
5-tube, \$59.95.

MODEL 8-B
CABINET: Maple 17 1/2 inches, width 21
inches, depth 11 1/2 inches; in a
full-range model of cabinet built
in cabinet features.
CHASSIS and TUBES: same as 8-A.
SPEAKER: Electro-Dynalco.
Model 8-B—Super-Heterodyne
5-tube, \$79.95.
Model 8-B—Super-Heterodyne
5-tube, \$79.95.

MODEL 10-B
CABINET: Maple 17 1/2 inches, width
21 inches, depth 11 1/2 inches; in a
full-range model of cabinet built
in cabinet features.
CHASSIS: Super-Heterodyne 10 Tubes,
same drive as the new Full Range
Mu or No. 21's tubes, with one No.
247 Pentode tube in Full Range Mu
circuit, also, Automatic Volume
Control, Meter Tuning and full-range
unlimited dial. The volume control
keeps the volume steady at all
times in the normal range of full
range.
TUBES: Three No. 21's or No. 21's,
three No. 22's, one No. 247, one
No. 250.
SPEAKER: Electro-Dynalco.
Model 10-B—Super-Heterodyne
10-tube, \$99.95.
Model 10-B—Super-Heterodyne
10-tube, \$99.95.



QUALITY
RADIO

U.S. APEX
PENTODE
MU TUBES
AUTOMATIC
VOLUME CONTROL

QUALITY
RADIO



The Monarch Printing & Supply Co.

121 W. Church St.

The Monarch

ELECTRIC COOKERY

Chosen for The Marion Star



Miss Edna M. Ferguson Will Use The Modern Hotpoint Electric Range
In A Complete Demonstration Of The Many Advantages of Electric Cookery

The General Electric Hotpoint
Range is the Product of
Many Years of Research

Great Savings in Time, Food,
Fuel and Energy Have
Been Effected

With the Automatic
Time and Heat Control,
Entire Meals May Be
Cooked Without
Attention.

Features of The Automatic
Hotpoint Electric Range



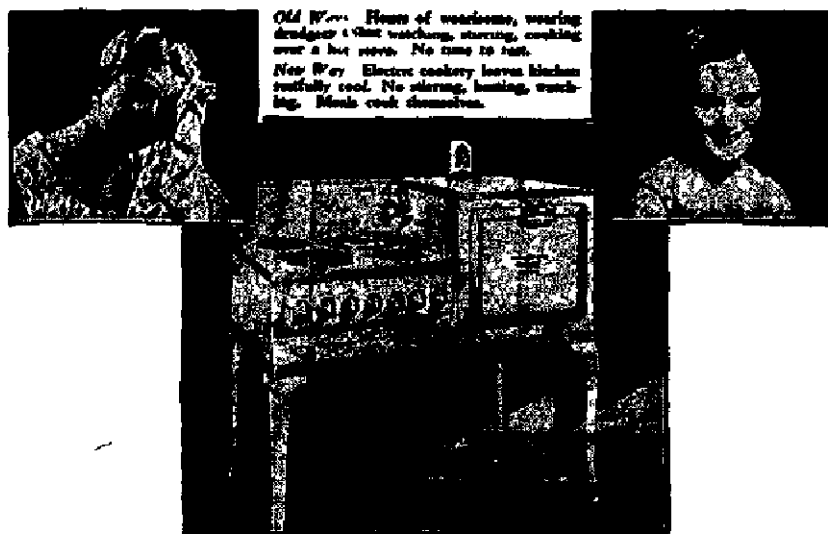
Hotpoint Hi-Speed
Calrod. The fastest,
most economical,
most indestructible
electric range unit
in the world.



Hotpoint Thermom-
eter and Heat Con-
trol. Regulates tem-
perature of oven ac-
curately.



Hotpoint Electric
Timer. Turns the
current on and off
automatically.



General Electric Hotpoint Automatic Electric Range—"The Modern Maid for Modern Mothers"

GENERAL ELECTRIC
Hotpoint
RANGE

Electric Cookery Chosen
This Year Because of Its
Tremendous Growth in
Public Favor

Our Wonderfully Low
Cooking Rate and the
Modern Electric Range
Make Electric Cookery Both
Economical and Practical

Sales of Electric Ranges for 9
Months of This Year Now 100%
In Excess of Entire
Year 1930.

Put an Electric Range in your
kitchen for one week, and you
would not be willing to trade it
back for your old equipment on
ANY terms.

Now You Can Cook With
Heat As Clean As Sunshine



Oh, if I could be free from dirt and smoke!
It runs my walls and bench, spraying it away.
You can—clean faster and easier, too.



The General Electric Automatic, 15-Speed
Calrod, stainless steel, special, economy.
Runs any shop—a joy to the housewife.

Electric Cookery Is Like Having An Expert Maid At No Cost
— Ask The Lady Who Owns One

THE C., D. & M. ELECTRIC COMPANY

No Other Dollar Buys As Much As the Dollar You Spend for Electric Service

**IN AHEAD
IS IN MONTH**

Babies Born in September; 44 sons Die.

4 the grim reaper. By close race during vital statistics on C. Stritt, city and commissioner, show the were reported as compared with

unnumbered female rgin of three, there boys and 22 baby of the month. 17, there were 31

**Parts
and Over
Bros.**

death, compared with 37 births. In the county, deaths outnumbered newcomers, with 13 deaths and 10 births recorded.

Carcinoma caused six deaths in the city last month. Other causes were heart trouble, fractured skull, pulmonary tuberculosis, shock, two each; inanition, embolism, pneumonia, birth, arterio sclerosis, pericarditis, Bright's disease, cerebral apoplexy, uremia, strangulated hernia, intestinal infection, suicide by strangulation, auto accident, gastro enteritis and exhaustion, one each.

In the county, three deaths were caused by cerebral hemorrhage, two by cardiac insufficiency, and one each by lobar pneumonia, enteric colitis, malnutrition, asthma, melanotic carcinoma, apoplexy, chronic endocarditis and accident.

**Buy Building
Material
from Leffler's**

**OHIO FARM LEADERS
TO MEET OCT. 21-23**

**Economic Topics Relating to
Agriculture Assigned to
Speakers.**

By International Farm Bureau COLUMBUS, O., Oct. 12.—County agricultural agents, home demonstration agents, farmers' institute speakers, and other leaders in the state's agriculture will meet at the college of agriculture here on Oct. 21-23 to confer with staff members of the Ohio State university on the present economic situation, announces H. C. Ramsower, director of agricultural extension for the state university.

Among the topics to be discussed will be those dealing with ways of bringing the findings of the agricultural experiment station to the attention of farmers and home-makers throughout the state. A. B. Graham of the United States department of agriculture will talk on various methods that may be used in increasing the effectiveness of the extension work of

the college of agriculture.

An analysis of the present economic situation and the problem of economic planning will be discussed by H. G. Hayes, professor of economics at the university. The agricultural outlook for 1932 is the subject of talk to be presented by C. R. Arnold, rural economist. The position of the consumer this winter will be considered by Thelma Beall, extension specialist in home management, who will talk on economics in buying.

A special series of sessions have been arranged for members of the farmers' institute staff. Other features of the program include conferences with extension specialists and talks by Alfred Vivian, dean of the college of agriculture, and H. C. Ramsower, director of agricultural extension.

Old Tree Bears Fruit.

By International Farm Bureau CIRCLEVILLE, O., Oct. 12.—An apple tree 116 years old is still producing fruit on a farm near here. It is located on the property of J. D. Hummel in Washington township and was planted in 1815 by ancestors of Mrs. Edson O. Critch.

**NO INNOCENT IN
OHIO TOWN'S JAIL**

By International Farm Bureau NEW PHILADELPHIA, O., Oct. 12.—No one can complain about the bunks in the jail here, if Clarence E. Wasson's experience is any guide.

Wasson, who "thunk" any address, was given a cell on an intoxication charge. The next day when it was time for him to leave the jailer overlooked him.

Wasson was still there the next day. He had been sound asleep when his time was up and had slept right on through.

F. F. A. Names Officers.

RADNOR, Oct. 12.—Members of the local Future Farmers chapter have elected as their president, John Camma; vice president, Robert Russell; secretary, John A. Thomas; treasurer, John Kubas; reporter, Cecil Robinson. J. H. Warner was chosen to act as advisor.

Since 1914 the United States has advanced from seventh to third place in the ship building activities of the world.

**GANDHI CONSIDERS
PAYING U. S. VISIT**

Invited by Organizations of
Negroes Naming Him "Sec-
ond Moses."

By The Associated Press LONDON, Oct. 12.—Harlem bails Mahatma Gandhi as a "second Moses" to lead all colored races from the wilderness of bondage into the light of freedom.

He has revealed that a number of New York Negro organizations have invited him to go to the United States and address them on racial problems.

If he decides to make the trip he also will speak on his doctrine of non-violence in Philadelphia, Washington, Boston and other large cities. He depends on his American friends to convince Dr. John Haynes Holmes that he (the Mahatma) would not be treated as a curiosity.

When the round-table conference is over he plans to visit the Irish Free State, Germany, Italy and Palestine if it will not embarrass the British government.

START NOW—
Profitable Feeding of Stock
Conkey's Supplement
—a formula consisting of concentrates that are known to have the right protein, minerals and vitamins. For more information
PHONE 2577
J. J. CURL CO., Inc.
PROSPECT AND MILL STS.



BIG FIRE SALE!

Wednesday, Oct. 14th., 8 a. m.

**Ladies' \$2.98
Novelty Shoes**

onally known shoe which means real com-
d service as well as style—in popular shades
el effects.

\$1.85

**Big About
Gargains**

big lot of ladies'
Dress Shoes.

new for fall in a
ete range of sizes.
— Straps— Ox-
— Fire Sale Price

\$1.00

**S ARCTICS—
e buckle—Go at \$2.98**

**H ARCTICS—
men—4 buckle \$1.98**

**REMEMBER
HIS FIRE SALE IS AT
HE SHOE MARKET**

Next Door to Schaffner's

**OXFORDS—
ck calf with heel plates... \$1.69**

**SHOES—
p. sole, to size 5 1/2.... \$1.39**

**Kiddies'
oes and
xfords
to Size 11
89c**

**Men's
\$2.98 High
Shoes
All Sizes in Stock
\$1.98**

Men! Look At This!
Rubber Boots

Extra quality black rubber
with heavy reinforced soles
which will assure real service
wear—never before such a
best at a price like this—

\$1.85
PAIR

**Big Bargain Rack of
HOUSE SLIPPERS**

A ladies' flexible padded sole
slipper in all wanted shades—
Fire Sale price—

25c

**MEN'S
HOUSE SLIPPERS—**

Buy "Him" a pair of felt slippers
for Christmas now **49c**

**Misses' and Ladies'
All Rubber Gaiters**

In the popular snap but-
ton cuff style—blacks or
colors—

Ladies' \$1.49
Misses' \$1.39
Childrens \$1.19

Leather House Slippers 98c
for men—\$1.50 values...

Men's \$1.98 Slippers \$1.49
for house wear

Don't Forget!
**Big Fire Sale Starts
Wed., Oct. 14th, 8 A.M.**

**Cloth Arctics for
men—1 buckle \$1.24**

Storm King Boots \$3.95
for men, Hood brand

**Men's
Work Shoes
Composition
Sole
\$1.00**

**Misses'
SCHOOL
OXFORDS
\$1.85**

**One Lot
INFANTS'
SHOES
15c Pr.**

Just Look at These!

**Misses' and Children's
Shoes—Oxfords or Strap
style—to size 2 \$1.00**

**Boys' 14" Hi-Cut Service
Shoes—Jack Knife and
All \$1.98**

**Your choice of our best
men's shoes—Values up
to \$6.00 \$3.95**

**All Women's \$4.95 Com-
fortable Arch-Support
Shoes—Now \$3.95**

**\$1.69 Misses' Strap Shoes
in doll or patent — Fire
Sale Price \$1.00**

**Men's 16" Hi-cut all solid
leather extra service shoes
—Fire Sale Price \$3.95**

**TO OUR MANY
CUSTOMERS:**

Right in the van of the
cold weather season, with
thousands of pairs of new
fall and winter footware
on hand, COME A
FIRE! But luckily for you
only a very few pairs
were slightly damaged by
the burning blaze and
water.

Nevertheless we are now
reducing our entire
stock of stylish new ser-
vice shoes at "Bare Fire"
prices. Every pair must
be sold regardless of cost
or former selling price.

Never before have Ma-
son people been given
the opportunity to pur-
chase such exceptional
first quality shoes at these
prices. We invite you to
come in and look around,
for it is impossible to
really appreciate such un-
usual values without see-
ing them.

Yours Respectfully,
John Moore, Mgr.

**One Big Lot
Children's Shoes**

Mothers, here is the
chance of a lifetime—
Fire Sale Price

50c

**Our Entire Stock of
Shoes and
Rubbers**

Must be closed out—
Work Shoes, Dress Shoes,
House Slippers, Kiddies'
Shoes — Boots and Rub-
bers—all priced at

Fire Sale Prices

Regular Retail Price

**Men's New Style
OXFORDS**

In either rubber or leather
heels — come early — a
value like this won't
last long—

\$1.85

**MEN'S VICE KID ARCH-
Support Shoes—out they go \$2.00**

**SMALL BOYS' OXFORDS—
Our Fire Sale Price is \$1.00**

**How You Are Kicks
TENNIS SHOES**

For boys and girls—our top
gals the value is double of
white or brown—

39c

**Bright Spots
in Business**

NEW YORK, Oct. 12.—Electric
output of subsidiaries of the
National Electric Power Co. for
September was 18.2 per cent higher
than in September, 1930, according
to Harry Reid, president.

WASHINGTON.—Navy depart-
ment awarded contract for 16 ob-
servation planes involving \$750,-
650 to the Chance-Vought corpora-
tion of East Hartford, Conn.

KENOSHA, Wis.—Nash Motors
Co. reported for the quarter end-
ing Aug. 31 consolidated net in-
come of \$1,900,793, or 70 cents a
share, against \$1,580,874, or 46
cents a share in the preceding
quarter.

NEW YORK.—P. Lillard Co.
will show a substantial profit in-
crease for the year over the \$5,-
814,262 earned in 1930, according
to Dow, Jones & Co.

CHESTER, Pa.—Net sales of the
Scott Paper Co. for nine months
to Sept. 27 were \$4,704,668, against
\$4,489,725 in the like period of
1930, \$5,662,907 in 1919 and \$5,073,-
708 in 1928.

**Flashes of
Life**

By The Associated Press

SANTA FE, N. M.—A doughty
young sharpshooter who led a
white elephant hunt last week, has
received a cordial invitation to try
his aim on bear, deer, and wild
turkeys in the wilds of New Mex-
ico. "Your judgment in selecting
New Mexico for big game hunting
this year is equaled only by your
judgment of athletic pitching,"
Game Warden Elliott Barker wired
Pepper Martin.

LONDON.—Mahatma Gandhi
is at once a fatalist and an
optimist. When a clay model of
himself crashed into a thousand
pieces, he said: "Being of mud,
it was a false idol and ac-
cordingly doomed to fall." When he
told Jo Davidson, the sculptor:
"It was distressing to see one's
head dashed to pieces, but I
am sure you can put eyes a
good man like me together
again."

WASHINGTON.—Elegance has
given way to economy in the house
of representatives. Instead of a
new carpet such as has been laid
for each new congress, members of
the next house will find them-
selves treading upon a rubber
flooring of blue and buff pattern.
William Tyler Page, house clerk,
estimates the saving will be
\$20,000 in 12 years.

CRAINSTON, R. I.—Donald
W. Dudley is willing to admit
a peforman can be right. When
he lost his wallet he said police
is contained \$75. When an of-
ficer recovered it from a boy
it contained \$40.

Engine Hits Truck.

BUCKEUS, Oct. 12.—John Mar-
tinez, local baker, escaped injury
when his truck was struck by a
switch engine of the New York
Central Huplay engine, crossing
Saturday night. The truck was
slightly damaged.

Duplicate Bank.

CHICAGO, Oct. 12.—The
Duplica Bank, which was
founded in 1911, has
been reorganized.
The new bank will
be known as the
Duplica Bank and
will have a capital
of \$1,000,000.



**Why Feed Your Furnace
Ten-Dollar Bills
When Pennies Will Do?**

**MECHANO
COAL**

Washed . . . Dry Cleaned

TODAY'S MOST ECONOMICAL FUEL

Washed or dry-cleaned in a million dollar coal
laundry, MECHANO is all good coal—hot
burning, easy to handle, free from stone
and slate.

In times like these, when you look at a
dollar twice before spending, it will pay you
to burn MECHANO COAL and save money.
MECHANO COAL gives more heat per dollar.

**\$6.00
PER
TON
CASH**

**Look for your nearest dealer in the list
below and call him NOW!**

**MARION
THE ATLAS COAL CO.**

200 W. Center St.
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200 W. Center St.

RADIO NEWS AND PROGRAMS

Sea Romance Lends Thrill to Programs

"The Mystery of Mary Celeste," a radio drama based upon an actual happening, will be enacted over the WABC-Columbia chain Tuesday at 9:30 p. m. The story deals with the vessel, "Mary Celeste," which sailed from New York harbor in 1872 with a full crew and cargo and was never seen again with the exception of being sighted a few weeks later some 300 miles west of the Azores Islands. The drama will be presented by a large cast of players as one of a series of "Romances of the Sea."

Lois Bennett, soprano and a vocal ensemble will sing a variety of popular numbers on a program over the NBC-WABC chain Tuesday at 8 p. m.

Tony Parenti and his saxophone sextet will play special arrangements of classical and popular melodies, including Kreisler's "Old French" Tuesday at 7:15 p. m. over the WABC-Columbia network. Other composers to be honored include Chamblaine and Jewell. Among the popular melodies is "Dinah," one of the recent favorites.

Mark Warnow, the only musical director on the CBS system who uses a sharpened pencil for a baton, will direct his orchestra in a program of popular melodies Tuesday at 10:15 p. m. over the WABC-Columbia chain. A male quartet will also be heard. The program will include selections from current musical shows and current dance hits.

Walter Winchell's guest of honor Tuesday will be Cab Calloway who will direct his orchestra in a program of his own arrangements of several recent Broadway hits at 8:45 p. m. The program will be heard over the WABC-Columbia chain.

Ben Bernie and his orchestra will be heard Tuesday at 9 p. m. over the WABC-Columbia network in a program of novelty and dance music. A newcomer to "Sunny Town Express" known as the "Candy Parade" will be introduced along with numbers from the "Soundies."

The Stars Say—

For Tuesday, Oct. 22

THE stellar mutations for this day are indicative of a very lively state of affairs but one calling for unusual ascension, restraint and acute insight into affairs in order to avoid certain hazardous situations. There is a sign of speculative tendencies, with a trend to long chances, extravagant use of funds and other perils of similar nature. Employment and industry, if kept free from such contingencies, may prove profitable and gratifying. Those whose birthday it is are confronted by a year in which much depends upon their own manipulation of circumstances and proclivities. With restraint in the matter of temptations to gamble, speculate and use funds with unjudged or unwise indulgence, there may be advancement in

INDEX OF STATIONS

WEAF (New York) 680.	WLW (Cincinnati) 700.
WJZ (New York) 104.	WAO (Cincinnati) 680.
WABC (New York) 680.	KDKA (Pittsburgh) 680.
WTAM (Cleveland) 1070.	WEE (Cleveland) 1200.

Night Programs

- MONDAY, OCT. 22**
- 9:00. WTAM, Variety Hour, Musical Melodies. WJZ, WLW, KDKA, Pops. Winthrop.
 - 9:15. WTAM, Organ Melodies. WLW, Musical Melodies. KDKA, Jack Fay, songs.
 - 9:45. WTAM, Wizard of Oz. WJZ, WLW, Little Orphan Annie.
 - 10:00. WTAM, Meditation. WLW, Old Man Sunshine. WABC, Rusty Parker's orchestra.
 - 10:15. WTAM, Victorian Ensembles. KDKA, Woodwind Ensemble.
 - 10:30. WAU, Tenthful Tunes.
 - 10:45. WTAM, WTAM, Stebbins. WJZ, WLW, KDKA, Lowell Thomas. WIK, Monitors.
 - 11:00. WTAM, Songs and Glee. WJZ, WLW, KDKA, Amos and Andy. WABC, Bing Crosby, songs. WAU, Minstrels.
 - 11:15. WJZ, KDKA, Three Joesters. WABC, Gene Austin and his orchestra. WLW, Melodies.
 - 11:30. WTAM, Jack Turner, well-known. WJZ, KDKA, Phil Cook. WABC, Miller and Lyles. WLW, Variety.
 - 11:45. WTAM, WTAM, Goldberger. WJZ, WLW, Paris Night. WABC, WIK, Morton Downey and orchestra.
 - 11:55. WTAM, Golden Strings. WJZ, WLW, Ed McConnell. WABC, WIK, Pryor's Band. KDKA, Tuna Blenders. WAU, Troubadour.
 - 12:05. WABC, WIK, Stokowski's Symphony.
 - 12:20. WTAM, WTAM, Daily's orchestra. WJZ, WLW, KDKA, Death Valley Days.
 - 12:30. WTAM, WTAM, Grapes. WJZ, WLW, KDKA, Ray Barry's orchestra.
 - 12:45. WTAM, WTAM, Fran Black's orchestra. WJZ, WLW, KDKA, Musical Dominions.
 - 12:55. WTAM, WTAM, Mary and Bob. WJZ, KDKA, Fast Express. WABC, WIK, Guy Lombard. WLW, Jim and Walt.
 - 1:10. WJZ, WLW, KDKA, Real Folks. WABC, Arabesque.
 - 12:00. WLW, China Resources. WABC, Street Singer.
 - 11:15. WTAM, Players. WIK, Organ Recital.
 - 11:45. WJZ, KDKA, Lew White, organist. WABC, Red Nichols' orchestra.
 - 12:05. WTAM, Midnight Melodies. WLW, Chernavsky's orchestra. WABC, WIK, orchestra. KDKA, Jane Fromman's orchestra.
 - 12:30. WTAM, WTAM, Bill Donahue's orchestra. WJZ, WLW, Johnny Hamp's orchestra. WABC, WIK, orchestra.

employment and a gratifying stabilizing of real possessions. A child born on this day should be clever, industrious and ambitious, and should succeed in life, but it should be early trained in prudent and conservative use of its substance. A gambling tendency may invite serious losses of its accumulations.

Gold worth more than \$415,000,000 has been obtained from Alaska in the last 30 years.

DOGS ENTERED IN ANNUAL CONTESTS

By International Breed Society. Marion, Morrow and Delaware Counties Represented in Event. MILLERSBURG, O., Oct. 12.—Sportsmen and dog fanciers from nine neighboring counties will gather at Killbuck, near here Oct. 17 for the forty-fifth annual meet of the Central Ohio Sportsmen's association.

A dog show featuring a great variety of hunting breeds will open the day's events in the morning.

Following a dinner at the Killbuck Methodist church members of the association will enter their dogs in competitive events of nine different classes, competing for association prizes.

Counties included in the Central Ohio Sportsmen's association are Holmes, Coshocton, Wayne, Ashland, Morrow, Delaware, Knox, Marion and Stark. R. S. Burkhead of Killbuck is president of the association and M. G. Bird of Millersburg is secretary.

Members of the district committee include J. G. Bray of Ashland county, Frank Simp of Morrow county, John Rickels of Coshocton county, Lewis Gillion of Holmes county, Harvey Cutler of Wayne county, C. Granger of Delaware county, Jesse McDonald of Knox county and A. L. Folk of Marion county.

You break it—no fix it. Marion Welding Co. 325 Oak st.—Adv.

FARM PRICES AT LOW MARK

Ohio Research Director Cites Inequalities, Sees Possible Rise.

By The Associated Press. COLUMBUS, O., Oct. 12.—Farm prices, in the opinion of C. J. West, research director of the Ohio Farm Bureau Federation, are without question too low at this time in comparison with other prices. And West believes that when business confidence is regained there is reason to feel that these prices will recover.

"The wholesale price index for farm products," says West, "is now estimated at 81.5 on the basis of 100 for the same prices in 1913. In other words, the products the farmer produces are selling on the market wholesale at 81.5 per cent of the 1913 level. Some farm products are above this comparative level and others are below. An average of all the leading products is the 81.5 per cent.

"A year ago this same figure stood at 115.5. For all commodities the index built up in the same way as for farm products is now 95.8, or at virtually the same level as in 1913. This all-commodity index stood at 123.4 a year ago, so that the decline during the last year for all commodities has been 23.5 per cent, in comparison with the decline in prices of farm products of 34 per cent. Farm products have declined since September, 1930 almost one-third, while all commodities have declined only a little more than one-sixth.

"Hog prices at the middle of September for the United States averaged \$5.44 at the farm. A year ago the same price was \$9.46. Beef cattle prices are \$5 in comparison with \$8.61 a year ago. Veal calves are \$6.35 against \$9.20.

"Lamb prices to the farmer are averaging \$6.04 as compared with \$6.67 in September, 1930. The sheep average is now \$2.60, while the average a year ago was \$4.21.

"Eggs averaged 19 cents against 25 cents, while chickens are 13.7 cents as against 17.5 a year ago.

"These figures of actual prices received by farmers show the low depths to which farm prices have declined, and the comparisons of wholesale prices show the great disadvantage for farm products as compared with other items. In view of the consuming demands of farmers in their use of other commodities, it is absolutely essential that farm prices come closer to the general price average.

"Because of the present inequality in prices to the disadvantage of the farmer, it is imperative that everything possible be done to restore confidence in farming and in farm products. The buyer of farm products and on farms will not invest money or make purchases unless they have confidence in the future."

REPORT OF MARION MEETING IS GIVEN

Mrs. George Pickering Hostess To Ladies W. C. T. U.

LARUE, O., Oct. 12.—The Ladies' Embroidery club was entertained at the home of Mrs. D. K. Drake Thursday afternoon with three guests, Mrs. Harold Hodson, Mrs. E. E. Blaser and Miss Ingeborg Lesie present. Mrs. Blaser won the guessing box.

Mrs. George Pickering was hostess to the Women's Christian Temperance Union at her home Friday afternoon. Fourteen members were present. Mrs. Emma Gaston had charge of the devotionals. A report of the convention held at Marion was given by Mrs. J. W. Horne. Mrs. Isalah Shuster and Mrs. Gaston. A book entitled "Whiz" was reviewed by Mrs. Horne. Mrs. Laura Raub and Miss Loretta Shecker. A reading on law enforcement was given by Miss Flora Blaser. Mrs. Arthur Lippincott was a guest. Mrs. D. K. Drake will entertain the Union at the next meeting.

The In His Name class of the M. E. church was entertained at the home of Mrs. Riley Houghland at an all day meeting Friday. After the luncheon, served cafeteria style, Mrs. Theodore McElhenny conducted the devotionals. Twelve members were present.

Bowling Green grange met at their hall south of town Friday night with Master Everett Hardie presiding. Regular business was transacted after which the first and second degrees were conferred upon one candidate. At the next meeting Oct. 18 the third and fourth degrees will be given.

Riverside Club Meets. AGOSTA, Oct. 12.—Mrs. Ralph Keaner was hostess to the Riverside club at her home south of town Thursday afternoon. Mrs. S. E. Dutton won the guessing box honors. Mrs. Raymond Dreyer won first honors in a contest. The hostess served a two-course refreshment assisted by Mrs. Earl Wilbur and Mrs. Clara Mary.

Uhler-Phillips



They're the Smartest of Pajama Fashions— Gay New Wide Legged Styles of Corduroy and Jersey With Big Shiny Buttons

\$5.95

So Good Looking— So Cozy and Comfortable To Lounge In!

CUTE as Christmas— real wide legs, long or short sleeves, wide lapels — in copen, orange, green, black, and combinations. And their big shiny gold or silver metal buttons will win your heart.

New BLACK Georgette and Lace Undies \$1.98

Dancettes and Chemise — of black georgette combined with black lace—you'll love 'em.

—2d Floor

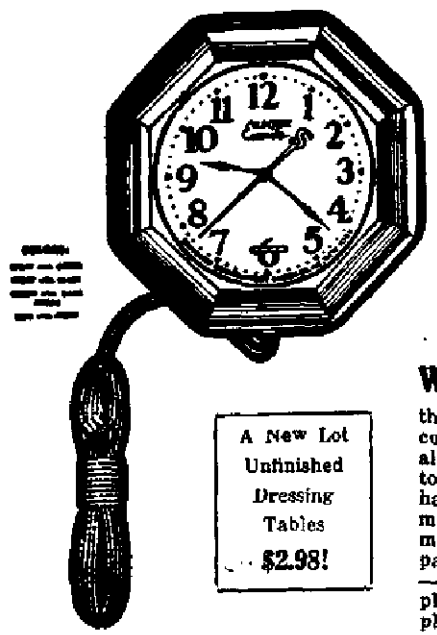
Uhler-Phillips

Now You Can Buy the First

GUARANTEED ELECTRIC KITCHEN CLOCK

Ever Offered at Such a Low Price!

\$2.88



MAIL OR PHONE ORDERS FILLED!

A New Lot Unfinished Dressing Tables \$2.98!

WE made a fortunate purchase of these Kitchen Clocks. Although with their charmingly colored permanent finish on metal they're good looking enough to come out of the kitchens. They have clear dials and raised numerals. The splendid movement is fully guaranteed. All parts are covered and dustproof—and never need oiling. Complete with cord—all ready to plug into an A. C. socket.

On Sale On Our Third Floor

Here's A New Foundation Garment That Will Flatten The Waistline Bulge!

"Miss Universe"

Designed by Nature's Rival

\$3.50 And \$5

MORE and more misses and women are being fitted with foundation garments—of some kind—this fall. The new dresses and coats demand slender, unbroken lines—and this new "Miss Universe" holds the diaphragm flat—and takes away the waistline bulge. Lightly toned—of broche with swami top.



Come In and Be Fitted For Winter By Experienced Corsettes.

Extra! New 72x84

Plaid Cotton Blankets

A MOST outstanding blanket value — great big double bed size—in attractive block plaids of green, rose, orchid and blue. Shell stitched edges. They're exceptional indeed for \$1.19 a pair.

\$1.19 pr.

New 6 Button Capekin Gloves \$2.24

\$1 Values! Initial Stationery 49c box

Six button mousquetaires — of beautiful quality soft capekin—well sewn—one clasp. Black and brown.

Fine quality paper—tissue lined white envelopes. With attractive initials on back of envelope and the paper, too.

Mothers Are Glad Indeed That

We Have Opened Up Our

New Boy's Department!

—Everything's Choice and New—Of Fine Dependable Quality—and Low Priced!

MORE than one mother has expressed herself about our new Boys' Section. Shirts, Blouses, Sweaters, Knickers, Lumberjackets, Ties, Belts—big stocks of things active boys need—and everything the lowest priced in Marion. A visit to this new department will convince you.

Main Floor

Chic Star Patterns

— Practical and Simple —

Chic Models in Large Sizes.



crepe or velvet will be a delightful choice for the look in black, wine red, brown, dark blue or maroon.

Pattern 2312 is obtainable only in sizes 36, 38, 40, 42, 44, 46 and 48. Size 36 requires 4 1/2 yards of 36 inch material. 4 1/2 yard of 36 inch contrasting. Yardage for every size, and simple, exact instructions are given. No dressmaking experience is necessary to make this model with our pattern.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred), for each pattern. Write plainly your name, address and style number. BE SURE TO STATE SIZE WANTED.

THE NEW FALL CATALOG is now ready. It features the newest in afternoon, sports and house dresses, lingerie, pajamas and kid gloves. Also delightful gift suggestions in accessory and trousseau patterns. Catalog with pattern, twenty-five cents. Address all mail and orders to Marion Star Pattern Department, 243 West 17th Street, New York City.

Send FIFTEEN CENTS (15c) in coins or stamps (coins preferred), for each pattern. Write plainly your name, address and style number. BE SURE TO STATE SIZE WANTED.

THE NEW FALL CATALOG is now ready. It features the newest in afternoon, sports and house dresses, lingerie, pajamas and kid gloves. Also delightful gift suggestions in accessory and trousseau patterns. Catalog with pattern, twenty-five cents. Address all mail and orders to Marion Star Pattern Department, 243 West 17th Street, New York City.

Coupons

This pattern will be sent on receipt of 15 cents. Make number, name, address, etc., plain. Send to the pattern department THE MARION STAR BUREAU, Pattern Fashion Syndicate, Inc., 243 West 17th St., New York City.

No.

Size

Name

Street and No.

City

State

When? TONIGHT

Where? NBC

What? THE VOICE OF FIRESTONE

Why? PROGRAM

Residents Lose Opening League Start to Ashland

TEAMS LEAD E. RACE WITH VICTORY EACH

Teams Start Long
Titles After First
ugh Games.

MES L. REMICK
Press Sports Writer

Under the best of circumstances, the first taste of serious football for the residents of Ashland was a bitter one. The first game of the season, played last night, was a hard-fought battle between the Ashland team and the team from the University of Wisconsin. The Ashland team, which had been expected to be a contender for the championship, was defeated by the Wisconsin team. The Wisconsin team, which had been expected to be a contender for the championship, was defeated by the Ashland team. The game was a close one, with the Ashland team leading for most of the first half. The Wisconsin team, however, was able to score in the second half, and the game ended in a tie. The Ashland team will be looking for a better performance in the next game.

HILLTOPPERS STAGE 26 TO 6 FROLIC AT HARDING'S EXPENSE

Boycersmen Display Little Power in Absorbing Beating in First N. C. O. Contest of Season.

BY BOB KIRKPATRICK
Sports Editor, The Star

Outgenerated, outplayed and out-fought by a smoother working Ashland eleven, Harding High School was handed a 26 to 6 beating Saturday afternoon in the opening North Central Ohio contest of the season for both teams. There never was any doubt as to which school had the superior team on the field. Harding was placed on the defensive in the first minute of play and kept there almost constantly during the rest of the game. In two of the four periods of play, Harding failed to gain a single yard through the line of scrimmage. It took Ashland but two minutes and 25 seconds to score the first touchdown of the game. Guthrie received the Ashland kickoff at the start of play and was downed on his own 25-yard line. A Harding penalty set the ball back 15 yards on the next play and Guthrie then kicked the ball going out of bounds on Harding's 20. Ashland executed a triple reverse play behind the line that left the Harding defenses completely mystified and allowed Dolby, Ashland quarterback, to scamper to the Harding two-yard stripe before being dragged down. Dolby then cracked the Harding line for a touchdown and Smith added the extra point with a perfectly booted place kick.

Harding Attack Falls
That first touchdown spelled the doom of Harding. After that first Ashland score the President exhibited only widely scattered signs of fighting ability and for the most part were battered and banged all over the field. On only one occasion during the first half did Harding advance the ball past the Ashland 40-yard line.

This one occasion came when Morgan flipped a pretty aerial to Keller who raced to Ashland's four-yard line. However, with four downs in which to advance the ball four yards the Harding attack was a complete failure. The four attempts to score losing exactly eight yards. Ashland took the ball on downs and Dolby promptly kicked out of danger.

Ashland scored the second touchdown of the game in the second period when Newcomb hit the line for six points. Smith's place kick failed to clear the bar and the half ended with Harding trailing 13-0.

It took Ashland something less than two minutes of the third quarter to chalk up another six points. Clay kicked off for Harding and ball went only about 25 yards, never leaving the ground. Harding



BY BOB KIRKPATRICK

Boycersmen being the first league game to Ashland Saturday, Harding was deprived of the services of Dick Morgan and "Bo" Guthrie for several weeks. Guthrie's collar bone was severely injured and he will probably be out five or six weeks. Morgan's shoulder, already injured, was hurt again and he will probably be out for at least two weeks. Paul Hunt, who has been kept on the sidelines most of the time by an injured knee, is probably out for the rest of the season as a result of further injury Saturday.

How They Lost

A comparison of statistics of the game Saturday will reveal better than anything else how badly Harding was beaten. In all of the following comparisons it is readily seen that Harding was on the short end of the count.

Yards Gained from Scrimmage:	Ashland	Harding
Harding	0	52
Ashland	94	39
First Downs:	Harding 0 1 1 1-3	Ashland 4 1 3 2-10
Plays Completed:	Harding 0 4 1 1-6	Ashland 4 1 3 1-9
Plays Incomplete:	Harding 1 4 1 2-10	Ashland 0 7 1 2-4
Plays Intercepted by:	Harding 0 0 0 0-1-1	Ashland 1 0 1 3-5
Penalties:	Harding 20 5 0 20-45	Ashland 5 0 0 0-5

The Marion S. S. Co. Average

	G	T	P	Ave.
Powell	10	2634	180-14	
C Williams	18	3342	180-12	
Boys	28	3322	184-10	
Wells	28	3308	183-12	
Thomas	28	3270	181-12	
H. Fies	28	3270	180-	
Hefelfinger	18	2667	177-12	
DeVer	18	2648	176-8	
H. Little	18	2616	173-12	
Res	18	2517	173-7	
Shrock	18	2517	172-15	
Kessinger	18	2517	172-15	
Ginder	18	2517	172-15	
Robert	18	2517	172-15	
Fies	18	2517	172-15	
Cochran	18	2517	172-15	
Overfield	18	2517	172-15	
V. Williams	18	2517	172-15	
Ward	18	2517	172-15	
Traylor	18	2517	172-15	
Shippard	18	2517	172-15	
Kuhli	18	2517	172-15	
C Snyder	18	2517	172-15	
K Little	18	2517	172-15	
Rabby	18	2517	172-15	
Worner	18	2517	172-15	
Finley	18	2517	172-15	
Cleveland	18	2517	172-15	
R. Williams	18	2517	172-15	
F. Eberl	18	2517	172-15	
Penniston	18	2517	172-15	
J. Jacoby	18	2517	172-15	
Lashley	18	2517	172-15	
King	18	2517	172-15	
Viriden	18	2517	172-15	
Wells	18	2517	172-15	
Dwiny	18	2517	172-15	
Reld	18	2517	172-15	
Andrews	18	2517	172-15	

Standings

Team	No.	W.	L.	T.
Team No. 1	10	7	3	0
Team No. 2	10	7	3	0
Team No. 3	10	7	3	0
Team No. 4	10	7	3	0
Team No. 5	10	7	3	0
Team No. 6	10	7	3	0
Team No. 7	10	7	3	0
Team No. 8	10	7	3	0
Team No. 9	10	7	3	0
Team No. 10	10	7	3	0

Zuppke, Grange Disagree on Pro-College Grid Play

BY THE ASSOCIATED PRESS
CHICAGO—What about the relative merits of collegiate and professional football and the players therein?

Mark to the conflicting opinions of perhaps the most famous college star of recent years to enter the "pro" ranks—Harold "Red" Grange, and the coach who gave the "Gallop 'n' Ghost" his chance to make the headlines as a big play. Bob Zuppke of Chicago.

"Zup" says he has no quarrel with pro football, but does it up this way:

"That's the notion without question, that pro players carry too much weight, that they're too

Irish-Wildcats in Scoreless Tie



Notre Dame and Northwestern's Wildcats battling to a scoreless tie on a rain-soaked field before a crowd of 75,000. Frequent fumbles and much punting marked the game, as both sides tried in vain to do anything remarkable with the lousy, slippery ball. Marchmont Schwartz, Notre Dame All-American halfback, is shown stopped cold by the powerful Wildcat line.

Better Baserunning Gives Cardinals Baseball Crown

BY FRANK G. McFEE
International News Service Sports Editor

NEW YORK, Oct. 12.—The departed world series of 1931 will be to various parties identified with a game known as baseball quite a few things to mull over during the forthcoming winter.

There is the money problem, for example. Should the powers give the proceeds to starving Armenians or thirty Bulgarians, should they let all the boys and girls in gratis—or should they carry on as is, and always have somebody indicted in the public mind on the charge of prolonging the show so as to lessen owners' bankruptcies?

No series ever went the limit without creating suspicion, and this last one provoked bitter resentment as well. The good people of St. Louis felt that Gabby Street should have won the sixth brawl and ended the festival right there if he had sent Burleigh Grimes or Bill Hainman to do the throwing.

Waiting Greets Choice
But Gabby Street elected Paul Derringer, a young pitcher, victim of nervousness and a fellow who had been knocked off the hillside in his first outing. Immediately there was great waiting from the multitude and the grinding of colorful crunchers and the hissing charge.

"He ain't trying hard to win this one, he's aiming to let it go the limit so that the club owners can pick up another \$100,000 or \$165,000."

The Cards lost, as expected. And then the home town turned on them. Only a trifle more than 20,000 saw the final shooting match, although there was room for 40,000. Of course, the folks went momentarily daffy when the Cards won the game and the title, but today they have relaxed once more into a mood of condemnation about that sixth game, "which they played only for the magnates."

The American league disciples can learn from the series that beneficent, if they wish to remain among the chosen people, they must proceed to use their legs and tent out throwing arms. No longer

UNCROWNED TITLIST WRESTLES TONIGHT ON SHOVEL PROGRAM

Robin Reed and Jack Dornar
In Feature Match: Robinson on Card.

An uncrowned champion and a boy who has dashed the most aspirations of more than one would-be title holder will meet tonight in the feature battle of the Shovel Shovel gym wrestling program.

Robin Reed of Reedport, Ore., hailed as one of the cleanest manipulators of legs and arms in the racket, will meet Jack Dornar. The winner must take two out of the scheduled three falls.

Reed, the former Olympic welterweight champion, is the outstanding challenger for the professional title. He has won 83 consecutive victories. Dornar is a rugged lad who has battered his way into wrestling prominence by literally pouncing out victories over fast opponents.

It will be the first appearance of welterweights on the local mat in several years. Fans who like the plenty of speed, science and action are certain to have a well-spent evening.

The semi-final is to bring back to Marion "Cyclone" Clyde Robinson. He will meet Usual Holt, northern Ohio farmer boy who has been roughing his way to a goodly number of mat victories. Usual will attempt to spring the unusual by giving Robinson a severe beating. It is the opinion of Marion fans that if Robinson should tangle with a cyclone, he would come out the winner.

Robinson is the roughest kid without qualifications who has appeared in the ring—Gentle John Kilgore not barred.

In addition to the main attractions, two new Marion wrestlers will be introduced to the fans in the preliminary. Promoters say one of the boys shown real promise and may be featured in future shows. The first bout starts at 8:30 p. m.

Highlights of World Series

By The Associated Press
Paid attendance, 221,427, and total receipts of \$1,000,725, for seven games, of which \$200,000 went into players' pool.

St. Louis Cardinals by winning four out of seven games carried off big end of pool amounting to \$4,484 per man on basis of 20-share split. Philadelphia Athletics, on similar basis, got \$2,989 each.

Individual hero Popper Martin, who furnished sensation by banging out 19 hits, including homer, in first five games, winning two most single-handed, and winding up at top of batting list with .406, five stolen bases and two runs scored.

Bill Hallahan and Burleigh Grimes, each with two victories and no defeats, carried Cardinal pitching burden successfully against George Earnshaw and Lefty Grove.

Orlino and Earnshaw equaled 1930 series record by hitting consecutive three-hit games. Hallahan pitched three-hit game.

George Wallach hit 345,000 home run off Earnshaw that provided winning margin in final game. Chick Hafey, National league batting champion, hit .467 and was batted in final game by favor of Ernest Ottavelli, who fanned on all three times at plate.

Hemorrhoids

How to Get Rid of Hemorrhoids Without Surgery or Cutting

Itching, bleeding, protruding piles are caused by too circulation of the blood in the affected parts. The cure is simple. Dr. Lumbard's treatment. Only an internal remedy can remove the cause—that's why Lumbard's is superior and curing fast. Dr. Lumbard's prescription, FLEM-ROID, succeeds because it removes congestion, restores circulation, builds and strengthens the diseased parts. FLEM-ROID has such a wonderful record of safety and has won piles of long standing, that HENRY & COOPER dare not tamper with it. FLEM-ROID Tablets must be taken with food or after meals.

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are required to present
against the estate to
the allowance for the
months from the date
of the petition, or they
will be barred.

1931
L. E. CARHART,
attorney of the Estate of
C. C. Kamable, dec'd.

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